

Satellite

2009 SAUVIGNON BLANC



Region	Marlborough
Vineyard	Selected Marlborough vineyards
Soils	Complex and well drained stony loams. Some sites with deep river-borne silts.
Harvest Date	24 March - 16 April 2009
Brix at Harvest	20.7 - 24.4 °Brix
Viticulturist	Adam McCone
Winemakers	Paul Bourgeois and Kathy-Lee Bird
Winemaking	After picking and pressing the individual parcels were tank fermented. After fermentation the wines were aged on the yeast lees prior to blending and bottling.
Colour	Pale gold
Bouquet	Bright citrus zest adds to aromas of bell pepper, guava and pineapple
Palate	Fresh, sweet fruit and crisp acid gives balance and an elegant structure with a crisp finish.
Analysis	Residual Sugar 3.0 g/L pH 3.32 TA 8.0 g/L Alcohol 12.5 % v/v
Release Date	December 2009
Cellaring	1 - 2 years

