

Satellite

2010 SAUVIGNON BLANC



Region	Marlborough
Vineyard	Selected Marlborough vineyards
Soils	Complex and well drained stony loams. Some sites with deep river-borne silts.
Harvest Date	5 - 23 April 2010
Brix at Harvest	21.7 - 24.4 °Brix
Viticulturist	Adam McCone
Winemakers	Paul Bourgeois and Kathy-Lee Sowman
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 Straw
Bouquet	Bright citrus zest adds to aromas of sweet pea and grapefruit.
Palate	A perfect aperitif, sweet fruit flavours evolve to a hint of dried herb and a clean, satisfying finish.
Analysis	Residual Sugar 3.0 g/L pH 3.35 TA 7.4 g/L Alcohol 13.5 % v/v
Release Date	July 2010
Cellaring	1 - 2 years

