

# Satellite

## 2011 SAUVIGNON BLANC



Region	Marlborough
Vineyards	Selected Marlborough vineyards
Soils	Complex and well drained stony loams. Some sites with deep river-borne silts.
Harvest Date	21 March - 23 April 2011
Brix at Harvest	21.7 - 23.2 ° 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	Feijoa, kiwi, and green apple aromas, with classic Marlborough notes of sweet pea and grapefruit.
Palate	Sweet fruit flavours frame a bright, crisp palate.
Analysis	pH 3.29 TA 7.9 g/L Residual Sugar 3.8 g/L Alcohol 13.0 % v/v
Release Date	July 2011
Ccellaring	1-2 years



ISO14001  
Certified

