



*Separated by the Tasman Sea but united by a passion for creating exceptional wines, the De Bortoli and Marris families have come together to write an exciting new chapter in the Marlborough Sauvignon Blanc story.*



## MARLBOROUGH SAUVIGNON BLANC 2008

### Region

Marlborough, New Zealand

### Appearance

Clean and bright with green edges

### Bouquet

Freshly cut grass and nettle mingle with classic tropical aromas of passionfruit and gooseberry.

### Palate

This fresh vibrant Sauvignon Blanc has herbaceous characters underpinned with hints of mineral and nettle flavours rounded off with a layer of tropical fruit. This combination of elements makes for a very exciting Marlborough Sauvignon Blanc.

### Vintage Conditions

2007 - 2008 was a great growing season with excellent flowering in November, a hot summer and warm autumn. This produced wine with layers of flavour, beautiful balanced fruit texture and a lingering taste that seems to go on forever.

### Winemaking

The wine was fermented at 12° -15° C with selected strains of yeast in 100% stainless steel.

### Wine Analysis

Alc/Vol 13.5% pH: 3.34 TA: 7.1g/l  
RS 2.5g/l

### Cellaring

The wine will cellar for 2 - 3 years

### Suggested Cuisine

Enjoy with fresh seafood and salads

### General Characteristics

● Dry / Sweet ●● Body

### Availability

August Release, contact your De Bortoli Area Manager.

KEY	● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet
	● Light Bodied ●● Medium Bodied ●●● Full Bodied