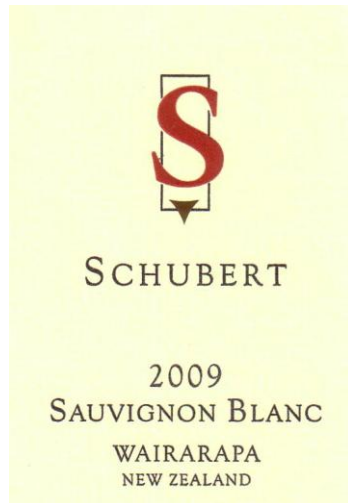




SCHUBERT

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### **2009 SAUVIGNON BLANC**

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: Warm spring and summer leading to ideal flowering and ripening conditions, with a short period of rain in February.

DATE OF HARVEST: 23 March & 21 April 2009

HARVEST & VINIFICATION: Partially whole bunch pressed and maceration on skins. Fermentation in different bins under influences of various yeasts and temperatures. Racking by gravity to keep maximum freshness of fermentation-CO<sub>2</sub>.

DATE OF BOTTLING: 28 October 2009

ALC: 13.5% VOL

TASTING NOTES: Zesty citrus and star fruit nose with some yeasty aromas. Medium bodied with some grapefruit and passion fruit on the palate. Dry, but showing nice fruit-sweetness leading to a lively, long-lasting finish.

DRINKING TEMPERATURE: 10 °C

CELLARING: now to 5 years

CASES PRODUCED: 257

