



Marlborough Sauvignon Blanc 2010

- Harvest Date:** 30 March to 24 April 2010
- Bottled Date:** from July 2010
- Winemaker:** Matt Thomson
- Brix at Harvest:** 22.1° average
- Alcohol:** 12%
- Residual Sugar:** 2.6
- Titrateable Acidity:** 7.7 grams/litre
- pH:** 0
- Packing:** 12 x 750ml bottle cases, screw cap closure.



Variety: Sauvignon Blanc

Style: Dry

Vineyards: Lake Chalice Wines has accessed the fruit from 8 vineyard sites to ensure the continuing quality of our Savvy. The 2010 Savvy was selected from a final blend of three vineyards, all in the lower Wairau Valley of Marlborough.

Vinification: Harvested in peak condition and moved promptly to our winery, the fruit was fermented in cool and controlled conditions to preserve the fresh, fruit characters Savvy is famous for. The final selections of batches for our 2010 flagship was the cause of some lively debate at the blending table, you be the judge.

Tasting Notes: Crisp, medium bodied and dry. Aromas of passionfruit and black currant dominate. On the palate, it is refreshing and elegant with a mineral note on the lingering finish. Enjoy this wine in its vibrant youth.

Cellaring: Enjoy now and in the 2 years after harvest, but open your mind beyond that specific timeframe. One of the lessons of the last 2 years has been to expect the unexpected and we are finding that Savvy is breaking the 24 month barrier - get airborne.

Food: it's scallop season and the asparagus crop isn't far away either, savour the delights with fresh food, shared with friends and family

Accolades: Unleashed July 2010
SILVER MEDAL International Aromatic Wine Competition 2010
BRONZE MEDAL Royal Easter Show Wine Awards 2011
BRONZE MEDAL NZ International Wine Show 2010
BRONZE MEDAL International Wine Challenge (UK) 2010