



Winemaker's Note

Lifted citrus blossom floral notes with ripe tropical aromas mingling with lemongrass and guava nuances. Intense and mouthfilling with searing depth of flavour. Ripe fruit salad tropical notes abound with textural depth and incredibly long finish. The overall effect is rich and seamless purity and power. Serve with seafood, chicken dishes, or as an aperitif.

Vintage Summary

Marlborough has come up trumps this year with intensely flavoured Sauvignon Blanc, spicy Pinot Gris, zingy Riesling and lovely ripe and rich Pinot Noir. Lower yields certainly intensified flavours, and the overall cooler season meant varietal intensity was ensured. The long dry autumn allowed a steady flow with no stress points from any rain events, a luxury vintage indeed!

Vinification

Selected parcels from Wairau Valley in Marlborough. Cold settled juice was cool fermented in stainless steel tanks. Minimal handling and careful batch selection at blending time has produced this extraordinary wine.

Technical Data

REGION	Marlborough
VARIETY	Sauvignon Blanc
APPEARANCE	Pale lemon straw
STYLE	Dry aromatic
SERVE	Chilled
CELLARING	2 – 3 years
RS	0.64 g/L
ALCOHOL	13 %
TA	8.2 g/L
PH	3.11

CAIRNBRAE
WINE OF NEW ZEALAND