

Kahurangi Sauvignon Blanc



VINTAGE	2008
VARIETY	Sauvignon Blanc
REGION	NELSON
<p>WINE MAKERS COMMENTS</p> <p><i>This Sauvignon Blanc was made from fruit harvested from predominantly 2 and 3 year old vines. A long, hot dry summer resulted in clean fruit arriving in the winery, producing fresh intense classic sauvignon blanc flavours and a long lasting finish.</i></p>	
<p>TASTING NOTES</p> <p><i>The 2008 Sauvignon Blanc grapes are sourced from our Moutere Clay and Stony soils of the Nelson Region. This has resulted in plenty of aromatic gooseberry and capsicum characters followed by a well balanced long crisp finish.</i></p>	
HARVEST	Late March, Early April 2008
Alc.	13 Alc/Vol
RESIDUAL SUGAR	4 gms / litre
CELLAR	Up to 2 years
FOOD MATCH	Asparagus with balsamic butter. Rare Tuna Spring Rolls with Lime and Soy.

