

Sherwood Estate

Waipara Marlborough

The 2008 Sauvignon Blanc is produced from grapes grown at Sherwood's Marlborough vineyards: Rowley Crescent, Stoney Range and Sandy Creek.

In 2008 the harvest began on the 3rd of April and ended on the 11th of April. The fruit was harvested in the cool of the night and transported to the winery in one tonne bins where it was gently pressed. Then a selection was made from free run and light pressings. The juice was settled and cool fermented for an average of 19 days. Following a three month period of lees contact, the various parcels of Sauvignon Blanc were blended together, lightly fined and filtered prior to bottling.

The Sherwood Estate 2008 Sauvignon Blanc displays fresh, lively gooseberry and passion fruit aromas with a touch of cut grass on the nose. The palate is rich and concentrated with a balanced finish. It is a wine to be enjoyed over the next two to three years.

Analysis at Harvest

21.0-22.5 Brix
7.5-9.0 g/l TA
3.15-3.25 pH

Analysis at Bottling

12.5% Alcohol
1.25 g/l Residual Sugar
7.5 g/l TA
3.11 pH

