



SAUVIGNON BLANC 2012

Here in Marlborough, classic Rapaura gravels absorb the sun's warmth during the day, radiating back onto the grapes by moonlight, to create the highly aromatic flavours for which Marlborough is so highly reputed.

WINEMAKER'S REMARKS

This wine is bright straw colour with a hint of green. It has vivacious ripe aromas of elderflower, passionfruit skin, goosberries and fresh herbs. The palate is refreshing and round, displaying ripe citrus, guava and passionfruit flavours, with crisp acidity and a soft juicy mouth watering finish.

VITICULTURE & WINEMAKING

Made from grapes sourced principally from our own Opawa vineyard on Rapaura gravel soils, the fruit was machine harvested in the cool of the night and immediately pressed at the winery. A cool fermentation followed using an aromatic yeast, with a small portion being fermented in large oak cuve's to add a textural element to the wine. After a short period on yeast lees the wine was clarified and filtered prior to bottling in August 2012.

TECHNICAL INFORMATION

Vintage	2012
Region	Marlborough
Alc/Vol	13.0%
TA	7.2 g/L
RS	2.6 g/L

www.opawawine.com

