



SELAKS

HERITAGE

RESERVE



2011 SELAKS HERITAGE RESERVE MARLBOROUGH SAUVIGNON BLANC

This elegant, well structured Sauvignon Blanc is a classic expression of the distinctive Marlborough style.

VINIFICATION

Benign conditions in Marlborough for bud burst and flowering were followed by a long spell of warm, dry weather in January and February. More sunny, settled weather followed in March with temperatures a little cooler than normal, promoting very gradual ripening which allowed flavours to develop early with an ideal balance of sugars and acidity.

Fruit for this wine, harvested at optimum maturity, was sourced principally from The Favourite and Castle Cliffs vineyards in the Awatere Valley, and displays the vibrant gooseberry character, zesty lemon notes and flinty minerality so characteristic of this sub region.

On harvesting, the grapes were crushed and destemmed. The juice was immediately drained to tank for settling, and fermented with a selected yeast providing lifted aromatics and concentrated fruit flavours.

COLOUR

Attractive pale straw colour.

NOSE

Bursting with gooseberry and stonefruit aromas, underscored by zesty citrus notes.

PALATE

Flinty minerality – like water on riverstones – shines through to complement the intense gooseberry and passionfruit flavours. The palate has excellent weight, refreshing acidity, and exceptional length. A classic Marlborough Sauvignon Blanc from an outstanding vintage.

FOOD MATCHING

Ideal with Marlborough green lipped mussels. Try them topped with flat leaf parsley and a tomato salsa.

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HARVEST DATE:
April 2011

REGIONS:
Marlborough,
New Zealand

VINEYARDS:
Predominantly
Awatere Valley

VARIETIES:
100% Sauvignon Blanc

FIRST BOTTLING
DATE:
July 2011

WINE ANALYSIS:
pH: 3.27
TA: 8.1 g/l
RS: 7 g/l
Alc: 13 % vol