



SELAKS

HERITAGE

RESERVE



2010 SELAKS HERITAGE RESERVE MARLBOROUGH SAUVIGNON BLANC PINOT GRIS

This appealing wine combines the vibrant fruit intensity of Sauvignon Blanc with the rich texture and delicacy of Pinot Gris.

VINIFICATION

The Sauvignon Blanc fruit was sourced principally from vineyards in the Awatere Valley, while the Pinot Gris was grown in both the Awatere and Wairau Valleys.

After a cool early summer, a long spell of warm, settled weather provided ideal vintage conditions, enabling our winemakers to pick fully ripe fruit at exactly the right moment.

On harvesting, the fruit was destemmed, then drained and pressed immediately to retain fresh, fruity aromas.

The Sauvignon Blanc was fermented with the Elegance yeast, selected to promote varietal definition. The Pinot Gris was fermented both with Elegance, to enhance freshness, and a further yeast, chosen for its ability to liberate lifted, tropical aromas.

COLOUR

Pale straw.

NOSE

Lively Sauvignon Blanc aromas of freshly cut nettles and zesty citrus are to the fore, while subtle characters from the Pinot Gris are more evident on the palate.

PALATE

Fresh minerality from the Sauvignon Blanc is complemented by the rich texture and mouthfeel of Pinot Gris. In the mid palate, nougat and quince characters shine through, leading to an elegant dry finish.

FOOD MATCHING

An excellent partner to grilled white fish such as tarakihi, served with a herb mash and fresh green beans.

www.selaks.co.nz

HARVEST DATE:
April 2010

REGIONS:
Marlborough,
New Zealand.

VINEYARDS:
Awatere Valley,
Wairau Valley.

VARIETIES:
62% Sauvignon Blanc
38% Pinot Gris

FIRST BOTTLING
DATE:
July 2011

WINE ANALYSIS:
pH: 3.45
TA: 6.9 g/l
RS: 5.5 g/l
Alc: 13.5 % vol