



*Selaks, bringing family and friends together since 1934*

## WINEMAKER'S NOTES:

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### COLOUR

Pale straw with green hues.

### NOSE

Rich tropical aromas of pineapple and peach, with a touch of citrus zest and lychee.

### PALATE

Made in a dry style, the wine is crisp and fresh, with excellent fruit expression, rich texture and good weight.

## 2010

# HAWKE'S BAY SAUVIGNON BLANC PINOT GRIS

### VINIFICATION

The growing season in Hawke's Bay was characterized by a relatively cool summer followed by a very settled autumn with low rainfall. The harvest was a little later than usual, in April, but the fruit was picked in excellent condition.

After harvest, the grapes were crushed and destemmed, then direct pressed with no skin contact.

The clarified juice was fermented at cool temperature using selected yeast strains, and the wine was racked off yeast lees directly after primary fermentation.

The wine was blended, stabilized, fined and filtered prior to bottling in July 2010.

### FOOD PAIRING

An approachable, food friendly wine that pairs nicely with seafood, chicken and summer salads.

HARVEST  
DATE:

April 2010

VINEYARDS:

Hawke's Bay  
New Zealand

VARIETIES:

Sauvignon Blanc 77%  
Pinot Gris 23%

BOTTLING  
DATE:

July 2010

WINE  
ANALYSIS:

PH: 3.3  
TA: 8.4 g/l  
R/S: 2 g/l  
Alc: 13% vol.