



**SELAKS**

PREMIUM SELECTION

*Selaks, bringing family and friends together since 1934*

## WINEMAKER'S NOTES:



### COLOUR

Pale pink.

### NOSE

Rich passionfruit aromas with a hint of strawberry.

### PALATE

Made in an off-dry style, the wine is crisp and refreshing, with vibrant fruit flavours.

## 2010

# NEW ZEALAND SAUVIGNON BLANC ROSE

Introducing a new take on the classic New Zealand white wine – Sauvignon Blanc with a hint of ruby red Merlot.

### VINIFICATION

A cooler than average summer and early autumn provided ideal conditions for Sauvignon Blanc in Hawke's Bay. A dry and warm late autumn allowed the Merlot to fully ripen, so the the fruit was picked in excellent condition.

After harvest, the Sauvignon Blanc grapes were crushed and destemmed, then direct pressed with no skin contact to retain maximum fruit intensity.

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

Prior to bottling, a touch of Merlot was added to achieve a lovely pale pink hue.

### FOOD PAIRING

A very food friendly wine, great with fresh seafood, light chicken dishes, summer salads, or sushi.

HARVEST  
DATE:

April 2010

VINEYARDS:

Hawke's Bay &  
Gisborne  
New Zealand

VARIETIES:

Sauvignon Blanc 95%  
Merlot 5%

WINE  
ANALYSIS:

PH: 3.3  
TA: 7.2 g/l  
R/S: 7 g/l  
Alc: 13% vol.