



SELAKS

WINEMAKER'S FAVOURITE

Bringing family and friends together since 1934

WINEMAKER'S NOTES:



2011 MARLBOROUGH SAUVIGNON BLANC

VINIFICATION

Selaks Winemaker's Favourite Sauvignon Blanc was sourced predominantly from the Wairau Valley in Marlborough. A small portion of the blend was grown in the Awatere Valley.

Pale green in colour, the wine displays aromas of grapefruit, tropical fruits and newly mown grass. There is great intensity and weight on the palate, with citrus and tropical fruit lingering on the finish.

Excellent conditions 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.

After harvest, the grapes were destemmed, then chilled and pressed. The juice was fermented at low temperatures, using a specific yeast strain selected for its ability to produce clean wines with maximum expression of varietal aromas and flavours.

COLOUR

Pale green in colour with brilliant clarity.

NOSE

Lifted aromas of grapefruit and tropical fruits, with grassy notes.

PALATE

Intense citrus and tropical fruit flavours underscored by juicy acidity, the wine has excellent weight and a long, persistent finish.

HARVEST
DATE:

April 2011

VINEYARDS:

Wairau Valley and
Awatere Valley,
Marlborough,

VARIETIES:

Sauvignon Blanc

HARVEST
ANALYSIS:

PH: 3.01
TA: 10.5 g/l
Brix: 21.4

BOTTLING
DATE:

August 2011

WINE
ANALYSIS:

PH: 3.12
T.A: 7.5 g/l
Alc: 13 % vol.
RS: 3.5 g/l