



CLAYLAUR FAMILY ESTATE WINES

2009 SAUVIGNON BLANC

VINIFICATION:

Fruit from our two vineyards was mechanically harvested in the cool morning, pressed for gentle extraction and fermented individually using separate yeasts.

The stainless steel fermentations were maintained at relatively low temperatures so that the fruit characters were maintained and the wine left on the yeast lees, for three months, so that the yeasts cells started to break down and add flavour and palate texture to the final blend.

TASTING COMMENTS:

Ideal growing conditions in 2009 produced grapes of outstanding quality.

This wine, from an exceptional vintage, shows wonderful varietal characters for which Marlborough is renown; citrus, gooseberry and dried herb aromas support a palate of great intensity, richness and length that are all hallmarks of this famous region. Enjoy.

Harvest date: 14th April 2009
Brix: Average 22.5⁰
Residual sugar: 4.5 g/L-1
pH: 3.38
TA: 7.2g/L-1
Alcohol level: 13.0%v/v
Bottling date: 24th September, 2009



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