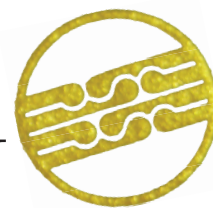


MAIMAI



Sauvignon Blanc 2012

Variety: Sauvignon Blanc
Region: Hawke's Bay
Sub Region: Meeanee, Napier
Style: Dry
Vintage: 2012

Vineyard

Grown on our site on Brookfields Road and cropped at low levels we manage these vines to ensure slow and complete ripening that maximizes the flavour profile. Only 2 km from the Pacific Ocean this vineyard retains mild but constant heat during the ripening period allowing the flavour and acid balance to develop naturally. The grapes are all managed under a sustainable program.

Appearance

Colour of light straw with green tinges.

Aroma

The wine has lifted aromas of green capsicum and dried herbs.

Palate

Vibrant and juicy showing bright acidity and a lingering crisp dry finish.

Vinification

The 2011 growing season in Hawke's Bay allowed for a slow even ripening of the fruit. Our Sauvignon Blanc was harvested in mid and late March. The fruit was crushed and lightly pressed into stainless steel tanks where it was fermented at low temperatures for three weeks. Clean ripe and vibrant flavours is our aim with Sauvignon Blanc and we handle it from the vineyard through to the winery to ensure this is achieved.

Enjoy with . . .

Pasta, vegetarian dishes, white meats, fish and salads.

Recipe Suggestion

Snapper fillet, marinated in egg and garlic then crumbed with Panko breadcrumbs. Panfried in virgin olive oil. Accompany with rocket salad, feta and toasted walnuts.

Technical Information

Harvest Date: March 2012
Bottled Date: November 2012
Alcohol: 11.5%
Residual Sugar: 1 g/L
Titratable Acidity: 8.6 g/L
Packaging: Screwcap (12x750ml)

