



Home Creek runs through the middle of our vineyard and is the life blood of our vines.

It fills our dams every winter which we use to irrigate the grapes throughout our long hot summers.

Home Creek

Marlborough Sauvignon Blanc 2010

CELLAR NOTES

Traditional Kiwi techniques of vinification were used to make this wine. SO₂ was used in the vineyard when harvesting to retain as much varietal character as possible as well as soft pressing of the grapes. The clarified juice was then racked and fermented using cultured yeast specific to Sauvignon Blanc. After fermentation SO₂ was added, the wine was then fined, filtered and then bottled soon after.

TASTING NOTES

This Sauvignon Blanc has been made in a classic Kiwi style. It exhibits aromas of pineapple and freshly cut grass. The palate shows richness with good texture and fine acidity.

Food: Enjoy with your favourite seafood or chicken dish.

TECHNICAL NOTES

Alc/vol: 13.0% Standard Drinks: 7.8 Lot No: L1094/1

