



**Bin C108**

**2011 Sauvignon Blanc, 1 Litre**

**NORMANS**

ESTABLISHED 1853

- Variety:** Sauvignon Blanc
- Region:** Awatere and Wairau Valleys, Marlborough
- Alc/Vol:** 13.0%
- Winemaker:** John Harris
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- Colour:** Medium Straw.
- Bouquet:** A classic Marlborough Sauvignon Blanc displaying ripe passion fruit lime zest and subtle capsicum characters.
- Palate:** It's juicy and vibrant on the palate with zingy acidity and easy flowing texture. A clean mineral character runs through the wine, which combines well making a tasty and friendly wine with plenty of appeal.
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- Winemaking:** Fruit was sourced from vineyards in the Awatere and Wairau Valley's in Marlborough from vineyard blocks that traditionally ripen later. The grapes were destemmed upon delivery to the winery and transferred to the tank press where the free run juice was separated and the remaining fruit lightly pressed. The juice was then allowed to cold settle to a clear state then racked into stainless steel fermenters. The juice was the inoculated with selected yeasts to add the required complexity and aromaticity. The ferment period was 16 days while the wine was kept at between 12-14 degrees. After a short period of yeast contact the wine was racked for final blending before being bottle immediately to capture all the tropical fruit flavours.
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- Cellaring Potential:** Made to drink upon release while the fruit flavour is at its most fresh and vibrant although will develop more complexity up until 2014.



**Normans Wines**

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