

Conquest

2011 Sauvignon Blanc

Variety:	Sauvignon Blanc
Region:	Marlborough, New Zealand
Alc/Vol:	13.0%
Winemaker:	John Harris
Colour:	Medium Straw
Bouquet:	A classic Marlborough Sauvignon Blanc displaying ripe, passionfruit, 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 tasty and friendly wine with plenty of appeal.
Winemaking:	Fruit was sourced from selected vineyard blocks in Marlborough, New Zealand. The grapes were destemmed 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 then inoculated with selected yeasts to add the required complexity and aromaticity. The ferment period was 14 days while the wine was kept between 11-14 degrees. After a short period of yeast contact, the wine was racked for final blending before being bottled to capture all the tropical fruit flavours.
Cellaring Potential:	Drinking beautifully now, but will reward 5 years cellaring to develop more complexity.

