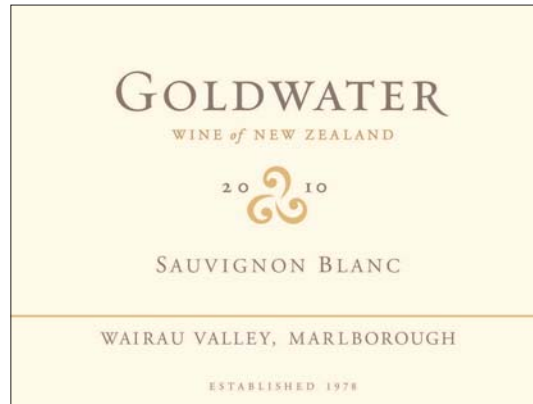


GOLDWATER

Marlborough, New Zealand



Sauvignon Blanc 2010

THE VINEYARD

Goldwater Wines have been producing expressive Marlborough wines since 1992. Our wines are sustainably produced and nurtured through the growing season by our talented and experienced team. These wines showcase the best the Wairau Valley of Marlborough has to offer. The 2010 Goldwater Sauvignon Blanc is selected from ultra premium vineyards in the Wairau Valley. These vineyards produced fruit with the vibrant flavors that epitomise top quality Marlborough Sauvignon Blanc. Careful canopy and yield management, including leaf plucking and shoot thinning, further enhanced the fruit quality.

HARVEST & AGEING

The 2010 growing season was noteworthy for its extremes. Spring was cooler than normal then settled into typical Marlborough weather patterns of dry, warm days and cool nights, perfect for ripening and flavor development. November through April were slightly warmer and drier than average. The settled weather, especially in the lead up to harvest, presented us the opportunity to harvest at optimum times and to capture all that renowned Marlborough flavor and freshness. The fruit was processed in the Marlborough winery. It was cool fermented in stainless steel to retain freshness and varietal character. Selections of yeasts were chosen to increase subtle complexities and the wine was held on yeast lees to enhance palate weight.

WINEMAKER'S NOTES

This wine is pale straw gold in color and intensely aromatic with aromas of stone fruit and passionfruit. Subtle citrus notes provide a further lift. The palate displays real fruit intensity accentuated by rich ripe flavors with tropical and citrus nuances. It has a crisp mouth feel and is well balanced with an elegant, long finish.

Grape Varieties: 100% Marlborough Sauvignon Blanc (100% Wairau Valley)

Finished Alcohol: 13.0%

Residual Sugar: 3.3 g/L

Total Acidity: 7.5



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com