



Roaring Meg Sauvignon Blanc 2008

Warm summer growing conditions have resulted in a ripe tropical fruit Sauvignon Blanc in a typical Marlborough style. The wine displays gooseberry flavours intermingled with dried hay; this moves into a full mid-palate and then the wine finishes with lingering passionfruit and rhubarb. This wine is ideal for fun-loving summer evening drinking.

Winemaking Considerations

The grapes for this wine come from selected Marlborough vineyards. The warm Summer meant that these grapes were harvested early in April. The fruit was reductively handled during processing, gently pressed and racked clean. The majority of the wine fermented moderately cool in stainless steel and remained on gross lees for two months post ferment. The balance of the wine (~5%) fermented in old barriques with full solids. These practices were employed to not only retain the maximum varietal fruit character of Sauvignon Blanc, but also to develop complexity and palate weight.

Alc: 13.0%

Tit. Acidity: 6.2gL⁻¹

pH: 3.24

info@mtdifficulty.co.nz www.mtdifficulty.co.nz



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