

# fairbourne™

## WINE STYLE:

*Fairbourne is a fine dry white wine made in Marlborough with Sauvignon Blanc. The wine is designed to reflect where and how it was grown, its unique soils and aspect and the dedicated clean vine viticulture. Skilled winemaking brings a polished entry, supple across the palate with a generous mouth-feel. Vibrant with expressive fruit, flavours linger to a smooth dry finish. Made in balance and with intensity the wine drinks well early and will reward the patient with a few years in a good cellar.*

## VINEYARDS:

*The grapes for Fairbourne are grown on north facing hillside vineyards of Marlborough's Wairau Valley. The soils are with alluvial and clay gravels and of lower fertility giving lighter yields with very distinctive flavours. The sites produce grapes with ripe citrus and stone fruit nuances with a "wet stone" mineral character from the soils.*

## WINEMAKING:

*The grapes were fermented as site batches with selected yeast strains to capture their individual fruit expressions. The wine was fermented in temperature controlled stainless steel tanks over a four week period. A judicious blend of the finished wines created a pure and expressive style of Sauvignon Blanc that we consider uniquely superior. Fairbourne shares the characteristics of the vineyard with regional and varietal expression.*

## DESCRIPTION:

*Variety: Sauvignon Blanc  
Region: Marlborough  
Vintage: 2010  
Volume: 750 ml*

## TECHNICAL:

*Alcohol: 13.5% Vol.  
Acidity: 7.5 g/L  
pH: 3.13  
Closure: Stelvin Lux + Screw cap*

## SENSORY:

*Serve: Serve and enjoy between 14 to 16 degrees  
Aroma: Fresh crushed lemon and lime with alluvial river stone and melon  
Taste: Fresh citrus entry, a smooth generous bodied mid palate  
Finish: Dry with a persistent fruit and mineral flavours. You will want more.anc  
Summary: A unique expression of Sauvignon Blanc made with finesse and balance.*

## CUISINE:

*Fresh shucked Oysters are a natural accompaniment for New Zealand Sauvignon Blanc and this wine is no exception. Salmon pairs well with this wine, as does a fresh salad of asparagus and chilled melon with a citrus drizzle. My favourite is cold smoked salmon with a mild wasabi mayo.*