



by Fairbourne Estate Ltd.

WINE STYLE:

Made dry with a generous fruit expression balanced with Marlborough's natural acidity. Two Tails is an approachable, expressive and flavoursome Marlborough Sauvignon Blanc.

VINEYARDS:

The grapes for Two Tails are grown on three vineyards with two and three cane vines in the Southern Vales of Marlborough's Wairau Valley. The vineyards share the north facing aspects with older river stones under clay gravels washed down from the southern valleys. The vineyards produce grapes with dense flavours including white stone fruits, ripe citrus and gooseberry.

WINEMAKING:

The grapes from each vineyard are managed separately in the winery. They are gently rotated in the press, not squeezed, to release "free-run" juice. Their juices are fermented in stainless steel tanks with selected yeast strains to capture their individual fruit expressions. Selective blending of the fermented wines allows for the finished wine to express its southern valleys origin and its varietal characters in a consistent mouth filling style.

DESCRIPTION:

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

TECHNICAL:

Alcohol: 12.5 % Vol.
Acidity: 7.3 g/L
RS: 2.1
Closure: Stelvin screw cap

SENSORY:

Serve: Chill to between 12 and 14 degrees then serve and enjoy.
Aroma: Nectarine and guava with fresh crushed limes.
Taste: Quenching white stone fruits with balanced natural acidity.
Finish: Dry with a finely textured and flavoursome aftertaste.

CUISINE:

We recommend fresh seafood. Oysters and salmon are a natural accompaniment for New Zealand Sauvignon Blanc and this wine is no exception. Also exciting is a tomato based salsa with avocado and a touch of chilli, as is a citrus dressed, fresh green salad with crumbled feta and crispy smoked bacon.