



Freefall Sauvignon Blanc 2005

Variety: 100% Sauvignon Blanc

Region: Wairau Plains, Marlborough

Vineyard Name: The Corners Vineyard. The vineyard is situated within an ancient bend of the Opawa River and the name "the Corners" in fact refers to the shape of the road which follows this old river channel. Total 16 hectares, Sauvignon Blanc block 2.8 hectares.

Growing Philosophy: Our aim is best summed up by "fine wine begins with the vine." Our approach is through sustainable viticulture (the Corners Vineyard is SWNZ certified) where we strive for "balance" in the vineyard. This ultimately provides grapes that are a reflection of our particular site or as the French say "terroir."

Winemaking: Grapes de-stemmed, crushed and pressed, juice cold settled for 48 hours with pressings kept separate (fined, acid adjusted and added back prior to ferment). Fermented and matured for 4-1/2 months in stainless steel tanks.

Tasting Notes: Expressive aromas of tropical fruits and gooseberry optimize this classic Marlborough Sauvignon Blanc. This style of wine is refined, with great length and generous palate weight.

Food Match: Seafood salad or mussels with leeks in white wine.

Cellaring: Recommended 18 months.

Technical Details: Alcohol 13.3%
Bottling Date October 3, 2005

Awards: Gold – Dallas Morning News Wine Competition 2007

Winemaker: Allan McWilliams

