



Freefall Sauvignon Blanc 2006

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.

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."

Vintage: The 2006 vintage was possibly the earliest vintage on record. An unusually warm winter and spring gave an early bud burst and flowering period which resulted in good fruit set and crop levels. Despite the early harvest, average to below average temperatures over the ripening period (late summer-early autumn) allowed the grapes to retain the crisp, intense flavors Marlborough is known for. 2006 was an excellent vintage.

Winemaker's Notes: 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: Concentrated aromas of tropical fruits and citrus epitomize this classic Marlborough Sauvignon Blanc. This style of wine is refined with great length and generous palate weight.

Food Match: Blue cod and smoked salmon pie.

Cellaring: Recommended 18 months.

Technical Details: Alcohol 13.5%
Bottling Date September 11, 2006

Awards: Bronze – National Women's Wine Competition April 2008

Winemaker: Allan McWilliams

