



## Freefall Sauvignon Blanc 2007

**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.

**Vintage:** The 2007 vintage resulted in excellent fruit set and crop levels. Consistent ripening throughout the season allowed the grapes to retain the crisp, intense flavors Marlborough is known for. 2007 was a fantastic vintage.

**Winemaker’s Notes:** Grapes destemmed, crushed and pressed, juice cold settled for 48 hours with pressings kept separate (fined, acid adjusted and added back to free-run juice prior to ferment). Fermented for 3 weeks, then matured for 4-1/2 months in stainless steel tanks. .

**Tasting Notes:** Concentrated aromas of gooseberry and grapefruit reinforce this as a classic Marlborough Sauvignon Blanc. This style of wine is refined with great length and generous palate weight.

**Food Match:** Steamed Green Lipped Mussels with a white wine, herb and cream sauce.

**Cellaring:** Up to 3 years.

**Technical Details:** Alcohol 12.5%

**Bottling Date:** August 1, 2007

**Winemaker:** Allan McWilliams

