



Freefall Sauvignon Blanc 2008

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 2008 vintage resulted in excellent fruit set and crop levels. Cool nights and warm days throughout the season allowed the grapes to retain the crisp, intense flavors Marlborough is known for. This allowed us to harvest before the late rains of the season set in.

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 to free-run juice prior to ferment). Fermented for 3 weeks, then matured for 4-1/2 months in stainless steel tanks. .

Tasting Notes: This is a full throttle Marlborough Sauvignon Blanc with plenty of style, bursting with tropical fruit flavors and crisp apple characters on the finish..

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

Cellaring: Up to 3 years.

Technical Details: Alcohol 13 %

Bottling Date: September 30, 2008

Winemaker: Allan McWilliams

