



STATION IMPORTS

Importers of superior New Zealand wines

Kawarau Estate Sauvignon Blanc 2006

Our Sauvignon Blanc is made in a dry style from 100% of our own Central Otago fruit. Fermented in stainless steel using wild yeasts with time on lees, the wine displays citrus and spice aromatics and a pleasing minerality complemented by tropical fruits on the palate with a crisp and lasting finish. Enjoy this summer or over the next two years.

Tasting Notes: Displays grapefruit and spice aromatics complemented by tropical fruits on the palate. Elegantly textured with a long finish.

Vintage Notes: An outstanding vintage for Kawarau – good bunch weights, neither over nor under cropped and excellent quality fruit. An early spring threatened a longer frost fighting season but it never came. The mild spring gave way to a long hot summer and an extended autumn. The excessive heat was counteracted with sufficient irrigation to quench the canopy's thirst and for the first time in a long time, we were picking with a green canopy – most unusual for Central Otago, but very welcome. The wines are looking good too, so 2006 could yet prove to be one of Central Otago's best.

Cellar Until: 2008+

Technical Notes: Picked April 2006
Tons harvested 8.549
Tons per hectare 8.00
Bottled September 2006
Brix at harvest 23
Alcohol 13%

Winemaker: Dean Shaw, Central Otago Wine Company

