



STATION IMPORTS

Importers of superior New Zealand wines

Kawarau Estate Sauvignon Blanc 2007

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 citrus and tropical fruits with flinty aromas. Elegantly textured with a refreshing and lasting finish.

Vintage Notes: Until the autumn, the 2007 vintage saw some variable conditions and stark differences in the micro-climates of Central. Spring came early but was followed by cool fronts and changeable weather through flowering. The summer heat didn't arrive until late on in the season but once here, it lingered on giving us an extended, mild autumn. As for Kawarau, we had a relatively successful flowering and although the pinot bunches came in lighter than 2006, the autumn hang time allowed for excellent ripening and the development of complex characters in the fruit. Reminiscent of 2003 and 2005, this vintage's wines should show excellent structure and complexity.

Cellar Until: 2009+

Technical Notes: Alcohol 13.5%

Winemaker: Dean Shaw, Central Otago Wine Company

