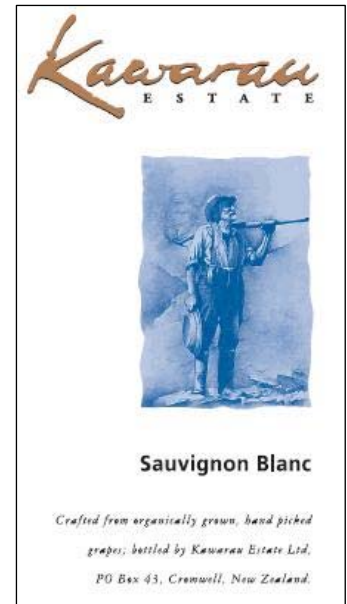


STATION IMPORTS
Importers of superior New Zealand wines

Kawarau Estate Sauvignon Blanc 2008

Certified Organic Wine

Made in a dry style from 100% estate grown, single vineyard Central Otago fruit. Fermented in stainless steel using wild yeasts with time on lees, the wine displays citrus and flint aromatics with a pleasing minerality complemented by tropical fruits on the palate. Elegantly textured with a crisp and lasting finish. It is a very food versatile style crafted to be enjoyed within a couple of years of vintage. Reminiscent of Sancerre, distinctly Kawarau!



Tasting Notes:

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

Vintage Notes:

A very good season for both the region and Kawarau. An early and mild spring with only a few frosts allowed for some good canopy growth. Followed by good weather through flowering and an extended but not excessively hot summer the vines were in great shape for optimal ripening. There were several frosts in the autumn leading up to and through harvest but, due to good canopy management, even fruit and average bunch size, full physiological ripeness was easily attained. The season had the makings of a very good vintage.

Cellar Until:

2010

Winemaker:

Dean Shaw, Central Otago Wine Company