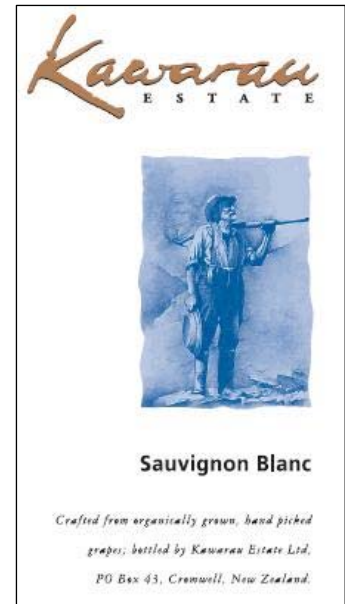


STATION IMPORTS
Importers of superior New Zealand wines

Kawarau Estate Sauvignon Blanc 2009

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: This Sauvignon Blanc is made in a dry style displaying citrus and flinty aromatics complemented by tropical fruits on the palate. Elegantly textured with a long finish.

Vintage Notes: Kawarau Estate had a great 2009 season, with both Spring and Autumn frost periods being relatively uneventful- so big smiles all around! We had some unseasonal rain bursts pre-Christmas, but flowering had passed before this, so excellent fruit set once again. We had a healthy and productive canopy at harvest along with excellent physiological ripeness of fruit. Wines from this season should show excellent complexity and structure once again.

Total Production: 600 +/-

Bottled: October 2009

Alcohol % by Vol: 13%

Cellar Until: 2011

Winemaker: Dean Shaw, Central Otago Wine Company