

STARBOROUGH™

2007 SAUVIGNON BLANC

NEW ZEALAND'S RISING STAR

The Source

The Marlborough district of New Zealand's South Island has set the world standard for crisp Sauvignon Blanc wines. Marlborough is on the east coast of the island, with a ridge of mountains to the west, which limits rainfall and helps make it one of the sunniest areas of New Zealand. The landscape is pierced by deep, fjord-like bays, called "sounds", which enhance the moderating maritime influence and help extend the growing season for winegrapes. The long, cool growing season helps the wines of this region to develop rich layers of flavor with a distinctive, refreshing character.

Viticulture

Cool, damp weather early in the growing season led to a light fruit set, allowing the vines to focus their energy on small clusters of intensely flavored grapes. The shallow, fast draining soils helped the vines create a lush, aromatic wine.

Winemaking

The freshly pressed juice was allowed to cold soak with the skins and pulp of the grapes for 2-3 days to integrate flavors and build body prior to fermentation. Fermentation in stainless steel tanks was cool and slow, lasting 3-4 weeks.

The Wine

The Starborough 2007 Marlborough Sauvignon Blanc has a plush, approachable style, highlighted by the refreshing fruit accents and bold acidity that characterize wines from this region. The wine shows flavors of honeydew melon, passion fruit, and peach over a citrus background.

VARIETAL CONTENT: 100% SAUVIGNON BLANC

ORIGIN: MARLBOROUGH, NEW ZEALAND

ACIDITY: 7.0 G/L

pH: 3.31

ALCOHOL: 13.5%

RESIDUAL SUGAR: 4.0 G/L