



## TOREA Marlborough Sauvignon Blanc 2009

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**VARIETY**

Sauvignon Blanc

**REGION**

Marlborough

**STYLE**

Fruit driven

**VINTAGE**

2009

**VINEYARD**

Brancott Valley

**VINIFICATION**

Picking over a range of times base on flavour.

**APPEARANCE**

Clear and bright.

**BOUQUET**

Summer herbs, hints of smoky elderflower and luscious, ripe fruit classic Marlborough Sauvignon Blanc.

**PALATE**

Ripe fruit balanced with a fresh acidity while the lingering finish delivers a hint of minerality.

**CELLARING**

This wine can be enjoyed now but also has great cellaring potential.

**SERVING TEMPERATURE**

Slightly chilled.

**FOOD ACCOMPANIMENTS**

Oysters, mussels, crayfish, grilled or poached salmon, seafood salad, irish stew, ham, cherve, goat cheese and strongly flavoured cheeses, asparagus quiche.

**TECHNICAL ANALYSIS**

<b>Harvest Date:</b>	April 2009
<b>Bottled date:</b>	August 2009
<b>Winemaker:</b>	Brian Bicknell
<b>Brix at Harvest:</b>	23.5
<b>Alcohol:</b>	13.5%
<b>Residual Sugar:</b>	4.0g/L
<b>Titratable Acidity:</b>	8.9g/L
<b>ph:</b>	3.37
<b>Packaging:</b>	12 x 750ml
<b>Hancocks Product Code:</b>	12283

