



Brancott Vineyards Reserve Marlborough Sauvignon Blanc 2006

A well-balanced, reserve quality wine with intense, full flavours and a fresh, crisp acidity balancing the sweetness of ripe fruit.

DESCRIPTION

Colour: Light straw with green highlights.

Aromas: Dominated by ripe gooseberry and passion fruit notes with underlying green capsicum notes.

Palate: The palate shows a rich concentration and pure Marlborough Sauvignon Blanc characters. The fresh capsicum notes are complemented by an oily texture, tantalising mineral and pink grapefruit flavours with a crisp acidity.

FOOD AND WINE MATCHES Rich, creamy vegetable or seafood soups. Pan-fried prawns or scallops with fresh herbs (tarragon, chives, chervil, basil) or cream-herb sauces. Green vegetable and cheese-based quiches or marinated goat's cheese with herbs and mustard would also work well.

CELLARING Best consumed while young when the zingy freshness is dominant, although the wine will develop further complexity if cellared for additional years.

Wine:	Brancott Vineyards Reserve Sauvignon Blanc
Vintage:	2006
Release date:	September 2006
Winemaker:	Mark Hocquard
Variety:	100% Sauvignon Blanc
Region:	Marlborough
Alcohol:	13.7 % by volume
pH:	3.35
Total acidity:	7.35 g/l as tartaric
Brix at harvest:	23.5
Harvest notes:	The grapes for this wine were harvested mid-April 2006.
Fermentation notes:	Following crushing, the majority of juice was selected and sent directly to drainer tanks to maximise skin contact and flavour extraction. This also provided strength and fullness on the palate. The remaining portion was sent directly to bag presses to enhance the wine's elegance. The free-run juice was then fermented slowly at cool temperatures to retain the very distinctive regional and varietal characters.
Maturation notes:	The wine was bottled young to retain the fresh, vibrant flavours
Other comments:	This wine shows the palate concentration and structure typical of wines from the soils on the southern side of the Wairau Valley.