

FERNHOOK

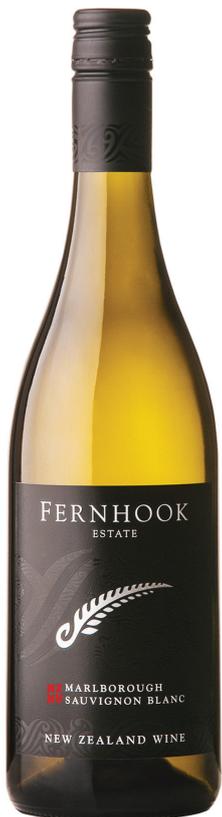
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Marlborough Sauvignon Blanc 2012

WINE STYLE:

A full bodied wine with a generous mid palate and persistent fruity aftertaste. It is dry & unmistakably Marlborough, impeccably balanced with a unique terroir inspired expression.



DESCRIPTION:

Variety: Sauvignon Blanc
Region: Marlborough
Vintage: 2012
Volume: 750ml

TECHNICAL:

Alcohol: 12.5% Vol.
Acidity: 7.6 g/L
RS: 1.7 g/L
Closure: Stelvin screw cap

SENSORY:

Aroma: Floral with ripe nectarine and citrus fragrances.
Taste: Quenching and full bodied with balanced natural acidity.
Finish: Dry with a zesty aftertaste.
Serve: Chill to between 12 and 14°C (54 and 57°F) then serve and enjoy.
Store: Store between 10 and 16°C (50 and 61°F). Ideal for drinking now.
Likely to peak early 2015.

CUISINE:

Partners well with fresh shellfish and delicate seafood cuisine. For the adventurous, try with a chilli salsa or a citrus infused chicken biryani. Delicious.

Fernhook by Fairbourne Estate Ltd, Marlborough, New Zealand
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VITICULTURE:

The grapes for Fernhook are grown on three vineyards on the southern foothills of Marlborough's Wairau Valley. The viticulture is managed to yield lighter crops attaining greater intensity of flavour and reflecting the soils of the vineyards. The vineyards are on older river gravels overlaid with clay gravels washed down over generations from the southern valleys.

WINEMAKING:

2012 was a classic vintage in Marlborough providing ideal ripening conditions for Sauvignon Blanc. The summer was cool and autumn was warm allowing the grapes to slowly and fully ripen. A fruity spectrum with herbal notes defined the grape flavours and these have been carefully nurtured into the wine. A steady fermentation in steel tanks retained the intensity and flavours of the kind that have made Marlborough Sauvignon Blanc world famous.