

# Satellite

## 2014 SAUVIGNON BLANC



|                 |   |            |
|-----------------|---|------------|
| Country         | New Zealand   |            |
| Region          | Marlborough   |            |
| Vineyards       | Selected Marlborough vineyards  |            |
| Soils           | Complex and well drained stony loams.   |            |
| Harvest Date    | 21 March - 14 April 2014  |            |
| Brix at Harvest | 21.1 - 23.9 °Brix   |            |
| Viticulturist   | Adam McCone   |            |
| Winemakers      | Paul Bourgeois and Kathy Lee Sowman   |            |
| Winemaking      | After picking and pressing the individual parcels were fermented separately. Following selection of the components, the wine was blended and bottled. |            |
| Colour          | Pale Straw  |            |
| Bouquet         | Vibrant fruits - Meyer lemon, lime, mango and feijoa.   |            |
| Palate          | Crisp and vibrant, the fresh acidity carries mineral / citrus notes through the palate. Sweet pea and passionfruit linger on a refreshing finish.     |            |
| Analysis        | Residual Sugar  | 2.5 g/L    |
|                 | pH  | 3.31       |
|                 | TA  | 7.1 g/L    |
|                 | Alcohol   | 13.0 % v/v |
| Release Date    | August 2014   |            |
| Ccellaring      | 1-2 years   |            |
| Additives       | Sulphites   |            |
| Fining Agents   | N/A   |            |



ISO14001  
Certified

