



## 2004 Waipara Sauvignon Blanc

### *Vineyards*

- Grapes are from the Rayner & McKenzie Vineyards located in Waipara
- Vineyard latitudes are 43° South
- The soils are heavier clay loams & terrain is gently undulating.
- Average vine age varies from 6 to 11 years

### *Wine Making*

- Harvested in mid-April 2004
- Harvest brix ranged from 20 to 23 Brix
- Pressing, then cold settling of the juice, then racked to fermentation
- Fermentation was in stainless steel

### *Bottle Details*

1500 cases produced  
Alcohol 12.3 % by volume  
Residual Sugar 4.4 gm/L  
Acid 7.8 gm/L

### *Winemaker's Comments*

- The grapes are from three Waipara Vineyards, Maggie & Kym Rayner's Home Block, The McKenzie Vineyard's Weka Terraces plus a contract Waipara vineyard
- Fermentation was temperature controlled in stainless steel tanks
- This Sauvignon Blanc shows distinctive fruit flavours and a hint of mineral character from the distinctive soil types
- This wine is drinking beautifully now and will cellar well for another 3-5 years
- Enjoy with chicken, pork or seafood dishes
- Screw top closure is used to preserve fresh fruit flavours and to allow the wine to age gracefully and reach its full potential with no bottle-to-bottle variation



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