



Winemaker's Notes

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| Harvest date: | 12 – 13 April 2007 |
| Sugars at harvest: | 23.2 Brix |
| Bottling date: | 22 August 2007 |
| Cases produced: | 746 |
| Alcohol: | 13.0% |
| Residual Sugars: | 10 g/L |
| pH: | 3.5 |
| T/A: | 5.3 g/L |

This wine was produced from Awatere Valley-grown fruit which underwent 100% whole-cluster pressing. 20% aged sur lie in aged French oak barrels for 4 months, 80% aged sur lie in stainless steel tanks.

Tasting Notes:

Classic aromas mix ripe tropical fruit, citrus, and pear with hints of spice and minerality; fruit-forward, medium body with roundness and a pleasant mouthfeel; good balance; finish is long, clean, spicy and mouthwatering.