



FULL CIRCLE Sauvignon Blanc 2009

VARIETY

Sauvignon Blanc

REGION

Marlborough

VINTAGE

2009

VINEYARD

The Seaview vineyard is exposed to some of the toughest growing conditions in Marlborough; high sunshine and wind, cool nights and low rainfall which produces a smaller, thicker skinned berry with intense fruit flavours.

VINIFICATION

Individual parcels of Sauvignon Blanc were harvested with each parcel fermented separately. Five parcels were selected for Full Circle Sauvignon Blanc. A long cool fermentation in stainless steel tanks for four weeks ensured optimal fruit characteristics were captured and maintained. Post fermentation the wines were racked off fine lees and left to settle. After a lengthy session to determine the blend components, the resulting wines were then blended, stabilised and filtered.

BOUQUET

Lifted notes of wet stone and blackcurrant.

PALATE

Vibrant fresh herbs and a long mineral finish makes it a perfect match with pasta and seafood.

TECHNICAL ANALYSIS

Harvest Date:	April 2009
Winemaker:	Tamra Washington
Alcohol:	12.5%
Residual Sugar:	4g/L
Titrateable Acidity:	8.2
pH:	3.25
Packaging:	12x750ml
Hancocks Product Code:	10045

