



## **QUAILS RUN**

### **SAUVIGNON BLANC 2008 MARLBOROUGH**

#### Winemaking

Fermented in stainless steel tanks before early bottling to retain freshness.

#### Wine Analysis

Alcohol	12.3%	Residual Sugar	3.5 g/l
pH	3.45	Acidity	6.8 g/l

#### Tasting Note

Pale green colour. Bright aromas of fresh herbs, gooseberry and apple. The palate is generous and filled with juicy green apple, herb and lime flavours. The wine finishes fresh with lively acidity and abundant fruit flavour.

#### Food Match

Great as an aperitif or with seafood and salads

#### Cellaring

Drink within 2 years of vintage