



## **QUAILS RUN**

### **SAUVIGNON BLANC 2009 MARLBOROUGH**

#### Winemaking

Fermented in stainless steel tanks and aged on light lees for 3 months before early bottling to retain freshness.

#### Wine Analysis

Alcohol	13.5%	Residual Sugar	2.5 g/l
pH	3.22	Acidity	7.2 g/l

#### Tasting Note

Aromas of fresh lime, sweet herbs, straw, gooseberries and passionfruit. The palate is alive and pure with complex citrus and nectarine notes, tangy acidity and an elegant mineral finish.

#### Food Match

Perfect with seafood

#### Cellaring

Drink within 2-3 years of vintage