

# BIRD

## Sauvignon Blanc 2006

### Marlborough • New Zealand



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SELECTIONS

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**Winery Principals** Steve and Caroline Bird  
**Winemaker** Steve Bird

#### Wine Specifications

Cases imported	1500
Alcohol	13.3%
T/A	0.68 g/100ml
pH	3.15
Residual Sugar	0.4 g/100ml
Brix at Harvest	22.9
Cellaring	Up to 4 years
Harvest Date	April 7, 2006

#### Vineyards

##### Location

Old Schoolhouse Vineyard, Omaka Valley, Marlborough

##### Soils

Free-draining alluvial shingle subsoils with friable clay loam topsoil.

##### Vines

VSP trellising. To get maximum exposure in the fruiting zone, shoots are thinned and leaves plucked. Two rounds of cluster thinning ensure that all the fruit is hanging free and clear.

#### Vintage

2006 was a season that favored riper wine styles due to excellent early and mid-season heat. A little rain near the end induced moments of anxiety; however, these were short-lived as the vintage came early and was over quickly.

#### Vinification

Great effort was made during crushing and pressing to extract the maximum amount of flavor while avoiding harshness or bitterness from grape skins. The juice was separated into free run and pressings, and only the free run was used for this wine.

#### Winemaker's Notes

##### Bouquet

Wonderfully fragrant aromas of passionfruit and citrus.

##### Palate

Succulent and fruity, showing all the attributes of great Marlborough Sauvignon Blanc. A fine vein of acidity runs through, giving excellent balance and a clean, crisp snap to the finish.

##### Serving Suggestions

Lovely with fish, shellfish, light white meat dishes and salads. More delicate in structure than the average Marlborough Sauvignon Blanc - be careful not to swamp it with heavy cream sauces. Serve chilled.

SRP US\$18.00



#### Wine of the Week

Brilliant tropical fruit with hints of gooseberry, ginger, and juniper. Unlike sweeter versions of New Zealand SB, this one is dry and has the perfect structure; succulent without losing its varietal nature. Not as exaggerated as many wines, and a superb wine to pair with grilled fish. A bargain from former Thornbury winemaker Steve Bird.  
*Dan Berger, October 26, 2006*

★★★★+

Full bodied, crisp, and delicately flavored - a Sauvignon with lemon grass, lime, grapefruit, and mint aromas/flavors. Long finish.  
*Ronn Weigand, MS/MW*  
*Restaurant Wine Issue 119/120*