

BIRD
Sauvignon Blanc 2007
Marlborough • New Zealand



VIA
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SELECTIONS

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Winery Principals Steve and Caroline Bird
Winemaker Steve Bird

Wine Specifications

| | |
|-----------------|---------------|
| Cases imported | 1500 |
| Alcohol | 13.6% |
| T/A | 0.62 g/100ml |
| pH | 3.25 |
| Residual Sugar | 0.31 g/100ml |
| Brix at Harvest | 24 |
| Cellaring | Up to 4 years |
| Harvest Date | April 6, 2007 |

Vineyards

Location

Old Schoolhouse Vineyard, Omaka Valley, Marlborough

Soils

Free-draining alluvial shingle sub-soils 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. Sustainable accreditation pending.

Vintage

The 2007 winter brought uncharacteristically harsh frost and the weather resulting in a significant reduction in crops due to poor flowering. However, the vines benefited from a forgiving summer with almost no rain, warm days and cool nights. The fruit ripened with consummate ease and the flavors developed a level of intensity and persistence seldom seen even in New Zealand.

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. No oak nor malolactic fermentation.

Winemaker's Notes

Overall Impression

Full, rich, fruit forward.

Bouquet

Fresh floral, ripe citrus, sweet herbs.

Palate

Juicy ripe stone fruit, passion fruit, hints of grapefruit.

Serving Suggestions

At lunch, one bottle per person with two dozen oysters each, followed by a short nap.

SRP US\$20.00



4 stars

Top Tip award for exceptional quality regardless of price. Though not a complicated wine, this is absolutely delicious. The sweet, ripe, tropical nose precedes excellent gooseberry flavours that are beautifully balanced with the wine's acidity. A winner.

TiZ Wine February 2008

89 points

Robert Parker's Wine Advocate
April 2008