

BIRD

Sauvignon Blanc 2008

Marlborough • New Zealand



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Winery Principals Steve and Caroline Bird
Winemaker Steve Bird

Wine Specifications

Cases imported	1500
Alcohol	13.8%
T/A	0.69 g/100ml
pH	3.25
Residual Sugar	0.25 g/100ml
Brix at Harvest	24
Cellaring	Up to 4 years
Harvest Date	March 2008

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.

Vintage

A very warm spring resulted in outstanding flowering and fruit set, combination of careful crop and canopy management along with a hotter than normal summer advanced harvest by about 5 days. As the fruit was picked early, the late summer rains had no impact on the wine.

Vinification

Pressed quickly to minimize the influence of skin contact with the juice. Chilling to 5°C facilitated settling and removal of undesirable solids. Slow and cool fermentation preserved fruit flavors and generated mid-palate weight. On completion of fermentation, the wine was left in contact with its yeast sediment for more than 3 months, giving rise to complexity and further assisting with viscosity on the palate.

Winemaker's Notes

Overall Impression

Full, rich, fruit forward.

Bouquet

Fresh floral, tropical fruit, sweet herbs.

Palate

Lime, melon, passionfruit.

Serving Suggestions

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

SRP US\$20



90 Points

The aromatics on the 2008 Old Schoolhouse Vineyard Sauvignon Blanc are muted at present, but it gradually unfurls to reveal aromas of Granny Smiths, gooseberry and kiwi fruit. Delicate; coquettish. The palate is well balanced with crisp green fruit, nice definition, very harmonious and natural towards the finish with gooseberry, nettle and apple. Great focus and precision, this remains a top notch Marlborough Sauvignon.

Neal Martin

The Wine Advocate August 2009

Crisp and tight, with freshly herbaceous aromas. Full bodied with melon, capsicum and lime flavours, showing very good depth.

Michael Cooper

Winestate Magazine, Jul/Aug 2009

