

MANU
Sauvignon Blanc 2008
Marlborough • New Zealand



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Winery Principals Steve & Caroline Bird;
David & Michelle Duckhorn
Director of Winemaking Steve Bird

Wine Specifications

Alcohol	12.6%
T/A	0.65 g/100ml
pH	3.35
Residual Sugar	0.25 g/100ml
Brix at Harvest	22.5
Cellaring	Drink now
Harvest Date	April 3 - 7, 2008

Vineyards

Location

Wairau Valley, Marlborough

Soils

Clay loam

Vines

VSP trellising. Intensive canopy management system. Certified by Sustainable Winegrowing New Zealand.

Vintage

The 2007/8 growing season was notable for its extremes. Spring was cold and crisp, with (unusual for Marlborough) morning frosts. Summer brought record high temperatures, leading to an early vintage start.

Vinification

Destemmed, light press (free run juice only), cool fermentation in stainless steel, no MLF. Winery is certified by Sustainable Winegrowing New Zealand.

Winemaker's Notes

Overall Impression

Fruit forward, bright, and lively.

Aromas

Citrus, tropical, herbal.

Palate

Gooseberry, sweet herb, and passionfruit.

Serving Suggestions

Well-chilled with oysters, or almost any shellfish. Has sufficient acidity to serve with light cream sauces.

SRP US\$14.00



Manu is the Maori word for both bird and kite, and the Manu logo is an interpretation of a 'Te Manu Tukutuku', a beautifully crafted Maori kite. This kite represents the hallmarks of Manu wines: craftsmanship, elegance, and the pure nature of New Zealand.

