

SPINYBACK

Sauvignon Blanc 2008

Nelson • New Zealand

 VIA
PACIFICA
SELECTIONS
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Winery Principals Trevor and Robyn Bolitho
Winemaker Mike Brown

Wine Specifications

Cases imported	2000
Alcohol	13.4%
T/A	0.84 g/100ml
Residual Sugar	.60 g/100ml
Brix at Harvest	20.0 - 22.0
Cellaring	Best consumed young
Harvest Dates	Mid-March 2008

Vineyards

Location

Estate vineyards in the Waimea Plains of Nelson.

Soils

Stony, free-draining.

Vintage

The 2007/8 growing season was notable for its extremes. Spring was warm but the vineyards did get a nip of frost in – most unusual for Nelson. Luckily none of the vineyards were hit too seriously, and the weather around flowering time was excellent ensuring good fruit set. Summer brought drought conditions, leading to an early vintage start.

Vinification

The grapes were harvested at dawn and destemmed without any crushing, protecting the aromatic freshness inherent in this variety. After pressing, the juice was cold-settled for 3 days to achieve low solids prior to fermentation. To maintain good aromatic definition, the fermentations were carried out in stainless steel, the musts were inoculated with a range of aromatic yeasts, and fermentation temperatures were kept low.

Winemaker's Notes

Bouquet

Lovely, pungent aromas of gooseberry, passionfruit, and lime.

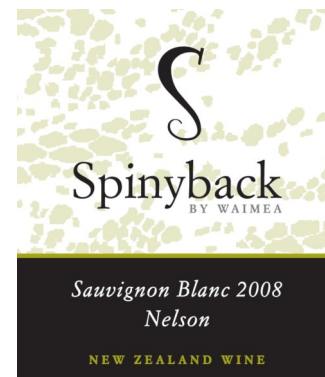
Palate

Grapefruit and lime with a mineral undercurrent. Refreshing and zesty, with subtle texture, and excellent balance and length.

Serving Suggestions

An all-occasion wine - enjoy lightly chilled on a summer's day or paired with seafood (especially mussels).

SRP US\$15.00



The Tuatara or Spinyback became extinct elsewhere in the world about 60 million years ago, and is now under threat in New Zealand. In its "Save the Tuatara" campaign, Spinyback is assisting Nelson's local Maori tribe in its efforts to protect this unique species. Every purchase of Spinyback will provide direct funding to further education and conservation goals for the Tuatara.

4 1/2 stars - Best Buy - Top Tip

Simply the best savvy that we have tasted and it's great value too. The vibrant passionfruit nose precedes a palate of ripe, tropical fruit with distinctive herbaceous nuances. In essence, proper Sauvignon flavours.

TiZwine.com, Nov. 2008