

CAPE CAMPBELL

MARLBOROUGH



SAUVIGNON BLANC 2008

The Cape Campbell lighthouse marks the southern entrance to Cook Strait where the Kaikoura Ranges meet the ocean. This historical image is the symbol of the award-winning wine label of pioneer grape growers Murray and Daphne Brown who planted vines in Marlborough in 1980.

Winemakers: Matt Thomson and Alana McGettigan

Colour: Pale gold

Aroma:

The wine shows typical aromas from the Blind River Vineyard. We describe this as Blind River 'crushed herb' characters – similar to crushing in your hand herbs like wild nettle, thyme and parsley with a little hint of lemon grass.

Palate:

Again the crushed herb characters show with some citrus and blackcurrant bud with a subtle mineral salty finish. The palate is full with good structure and a mouth-watering finish.

Viticulture and Winemaking:

Sourced from Cape Campbell's vineyard in the Marlborough sub-region Blind River, south of the Awatere region. The grapes were carefully monitored during ripening to ensure they were harvested at the peak of flavour development. We harvest in batches based on vineyard sites and each batch is assessed before fermentation to select suitable yeast. Fermentation occurs at cool temperatures to retain the purity of flavour. After fermentation the wine is carefully assessed, blended and balanced before bottling under a screwcap.

Aging potential:

This wine will be enjoyed for up to two years from vintage date.

Food match:

An ideal match with salmon or pan-seared scallops accompanied by fresh spring vegetables.

Analysis: pH: 3.2
TA: 7.8
FSO₂: 28
TSO₂: 84
RS: 3.5 g/L
Alc: 12.7%
Bottling Date: 8 September 2008

Family Winegrowers, Marlborough New Zealand

Produced and bottled by: Cape Campbell Wines Ltd,
Marlborough, New Zealand.
www.capecampbell.co.nz

