

CAPE CAMPBELL

MARLBOROUGH



CAPE CAMPBELL MARLBOROUGH SAUVIGNON BLANC 2009

The Cape Campbell lighthouse stands sentinel at the southern entrance to Cook Strait, between the North and South Islands of New Zealand. Cape Campbell's home vineyards are located in the Blind River sub-region of Marlborough's Awatere Valley, this exceptional location producing wines that are unique, characterful and distinctly Marlborough.

Winemaker: Matt Thomson

Cultivation:

Outstandingly ripe fruit from our own unique Blind River vineyards was blended with rich Wairau Valley fruit to create a Sauvignon Blanc of full flavour and finesse. Each parcel of fruit provided a different characteristic to the final wine and was therefore fermented separately before being blended. Efficient handling from vineyard to winery and a process of cool ferments in stainless steel ensured that the grape's natural invigorating freshness and exceptional character were maintained through to bottling.

Character:

Intensely seductive aromas of passionfruit, blackcurrant and cut herbs lead to a palate that is mouth filling, fresh and well-balanced, with a firm, mineral-edged finish.

Cuisine:

Antipasto, grilled vegetables or fresh seafood would all enhance the abundant flavours of this vibrant wine. Enjoy by 2011.

Wine analysis: Alcohol 13% v/v
Titratable Acidity 8.2g/litre
pH 3.47
Residual sugar 2.5g/litre

Recent Awards:

SILVER MEDAL: NZ International Wine Show 2009

