

# MILLSREEF

## RESERVE

### *Sauvignon Blanc 2008*



The grapes for this expressive wine were selected from two cooler coastal vineyards (Church Block & Waverly Farm) in the Meeanee District of Hawkes Bay. They were harvested at ideal ripeness on 17 March and 2 April, at an average 22° Brix in optimal condition and flavour profile.

The grapes were immediately pressed off their skins and each parcel separately cool tank fermented to retain the fresh fruity characters and lively acidity this variety is so well known for. The parcels were later blended in optimal ratios on 17 June 2008 and lees aged for a further six weeks to enhance complexity, before fining, filtering and bottling on 5 August 2008 under screwcap closure.

This youthful and lively wine presents lovely passionfruit, feijoa, gooseberry and tomato leaf aromas and flavours. Multilayered, it is rich and creamy with a long weighty palate and balanced acidity that finishes crisp and dry. Delicious on its own, it is also an ideal accompaniment with food.

Vintage: 2008  
Grape Variety: Sauvignon Blanc  
Growing Area: Hawkes Bay  
Winemaker: Paddy & Tim Preston  
Brix at Harvest: 22  
Juice Acidity: 8.2 g/L

Wine Acidity: 6.75g/L  
Wine pH: 3.2  
Alcohol: 13%  
Bottle Barcode: 94 16055 275088  
Carton Barcode: 194 16055 275580  
Lot Number: L8185