

# MILLSREEF

## RESERVE

### *Sauvignon Blanc 2006*

The grapes for this expressive wine were selected from several cooler coastal vineyards in Hawkes Bay. They were harvested over several days in late March at an average of 22.8 brix in optimal condition, ripeness and flavour profile.

The grapes were pressed off their skins and the juice cool tank-fermented to foster this variety's classic herbaceous tropical Hawkes Bay style with crisp underlying acidity.

Ten percent of the wine was aged for three months in four-year-old French Oak Barriques and then blended with the remaining parcel to give the wine a beautiful creamy texture with light spicy oak undertones. Bottling under screwcap took place on 26<sup>th</sup> of September 2006.

This bright Sauvignon Blanc is ripely herbaceous, with pronounced tropical aromas of gooseberry, passionfruit, peaches and honey accents. Tropical flavours of passionfruit and stonefruits entice the palate, complemented with a refreshing lemon lift and subtle French oak adding a lovely nutty complexity.

Beautifully balanced with silken texture, this refreshing wine has excellent length and a long-lasting creamy-smooth dry finish. It is an ideal food-wine most popularly enjoyed in its youth.

Vintage:	2006	Wine Acidity:	7.12
Grape Variety:	Sauvignon Blanc	Wine pH:	3.24
Growing Area:	Hawkes Bay	Alcohol:	13%
Winemaker:	Paddy & Tim Preston		
Brix at Harvest:	22.8		
Juice Acidity:	9.4		

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