

MILLSREEF

RESERVE

Sauvignon Blanc 2007

The grapes for this expressive wine were selected from two cooler coastal vineyards (Church Block and Waverley Farm) in the Meeanee district of Hawkes Bay. They were harvested over several days between March 30th and April 13th at an average of 23.6 brix, in optimal condition, ripeness and flavour profile.

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

Bottling under screwcap took place on 24th of October 2007.

This bright Sauvignon Blanc, pale lemon-green in colour, has compelling tropical fruit salad and passionfruit aromas complexed with grassy notes. Rich and mouthfilling, its vibrant and ripe gooseberry, guava, lime and feijoa flavours move through the palate on crisp citrusy notes, ending with a lovely soft dry finish.

This is an ideal food wine to complement fish dishes and rich creamy white sauces, or enjoy solo as a lightly chilled afternoon drink in the warm summer shade.

Vintage:	2007	Wine Acidity:	6.6 g/L
Grape Variety:	Sauvignon Blanc	Wine pH:	3.23
Growing Area:	Hawkes Bay	Alcohol:	13.5%
Winemaker:	Paddy & Tim Preston	Bottle Barcode:	94 16055 253079
Brix at Harvest:	23.6	Carton Barcode:	194 16055 253571
Juice Acidity:	7.1 g/L	Lot Number:	L7233