

MILLS REEF RESERVE SAUVIGNON BLANC 2011



TECHNICAL SPECIFICATIONS

GENERAL INFORMATION

VINTAGE:	2011
GRAPE VARIETY:	Sauvignon Blanc
GROWING AREA:	Hawke's Bay
WINEMAKER:	Tim Preston & Paul Dawick
HARVEST DATE:	31st March, 2011

AWARDS TO DATE

WINE ANALYSIS

BRIX AT HARVEST:	19.8
JUICE ACIDITY:	8.8 G/L
WINE ACIDITY:	7.13 G/L
WINE PH:	3.27
ALCOHOL:	12.5%
WINE RESIDUAL SUGAR:	0.75 G/L
BOTTLE BARCODE:	94 16055 34401 2
CARTON BARCODE:	194 16055 34451 4
LOT NUMBER:	L1155

MILLSREEF
WINERY

The grapes for this delicious wine were selected from cooler coastal vineyards (Church Block) in the Meeanee District of Hawkes Bay. They were harvested at ideal ripeness on 31st of March at an average of 19.8° Brix, in optimal condition and at the height of flavour development.

On arrival at the winery, the grapes were immediately pressed off their skins and the juice cool tank fermented to retain its fresh fruity character and lively acidity that this variety is classically renowned for. It was then allowed to rest on lees for a short period post ferment for enhanced complexity, before being lightly fined and filtered. It was bottled under screwcap on 17th and 24th June 2011.

This fine wine displays pronounced tropical stonefruit and passionfruit aromas with soft lemony notes, and intense pink grapefruit, nectarine and apple flavours on a round acid backbone in total harmony with the fruit sweetness.



The Reserve Range

Reserve wines are from low-yielding vines producing superior grapes showing intense fruit flavours and pure varietal expression. The winemaking philosophy is to achieve "balance" of flavour, structure and texture.

