

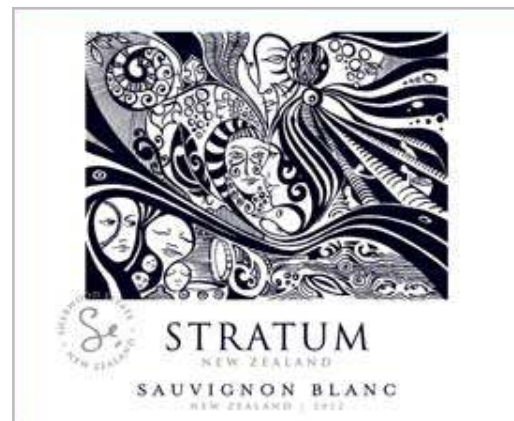


Stratum

Sauvignon Blanc 2012

Wine Maker: Peter Evans
Appellation: Marlborough
Varietal: 100% Sauvignon Blanc
Yields per Acre: 4.2 t/acre
Cases Produced: 14,000 cases
Filtration and fining: yes, milk fining
Wood treatment: Nil
Length of barrel maturation: Nil

Alcohol %: 12%
Total Acid: 6.80
Free/Total Sulfur: 28/120
pH: 3.15
Residual Sugar: 1.0



UPC#: 682302270819

Viticultural Practices: The fruit was harvested in the cool of the night and transported to the winery for immediate processing. The juice was settled after a gentle pressing then racked to fermentation. The juice was inoculated with yeast and cool fermented for an average of 17 days. Following two months of lees contact the wine was blended, lightly fined and filtered prior to bottling.

Wine Makers Notes: The Stratum 2012 Sauvignon Blanc displays abundant aromas of gooseberries and tropical fruits on the nose. The palate is fresh and lively showing rich concentration and a long lingering finish. A wine to be enjoyed over the next two to three years.
