



*"2008 marks the 30th vintage of Marlborough Sauvignon Blanc. We've made massive strides since that first vintage, the quality of the wine just keeps getting better and now Montana Marlborough Sauvignon Blanc is sold in over 30 markets around the world. As the original pioneers, our understanding of the region and the variety is unparalleled. We now grow Sauvignon Blanc in each of the three main sub regions within Marlborough and have unrivalled experience in harnessing the potential of these areas, blending a Sauvignon Blanc that truly represents the region as a whole. All in all, 2008 looks to be an excellent vintage and the flavours are bold, ripe and zesty, exactly what you'd expect from classic Marlborough Sauvignon Blanc."*

*Jeff Clarke. Chief Winemaker, Montana Wines*



Montana Marlborough Sauvignon Blanc is a fruit-driven wine crafted in a style that epitomises the character and flavour of the Marlborough region. It justly deserves its international reputation for quality and consistency - a benchmark of New Zealand varietal winemaking.





## TECHNICAL SPECIFICATIONS

### GROWING SEASON CLIMATE DATA (October - April)

| (MARLBOROUGH AVERAGES) |                         |
|------------------------|-------------------------|
| GROWING DEGREE DAYS:   | 1351°C                  |
| RAINFALL:              | 407mm                   |
| MEAN MAX TEMPERATURE:  | 20.9°C                  |
| MEAN MIN TEMPERATURE:  | 10.2°C                  |
| VINE AGE:              | 2-20 years              |
| PRUNING REGIME:        | Mixed                   |
| HARVEST DATE:          | Mid March – Early April |

### MATURITY ANALYSIS AT HARVEST (average)

| BRIX:                                     | 20.5 - 22° Brix |
|---|-----------------|
| TITRATABLE ACIDITY:<br>(as Tartaric Acid) | 10 - 12 g/L     |
| pH:                                       | 3.21            |
| WINE ANALYSIS                             |                 |
| ALCOHOL:                                  | 12.5% v/v       |
| RESIDUAL SUGAR:                           | 4 g/L           |
| TITRATABLE ACIDITY:<br>(as Tartaric Acid) | 7.45 g/L        |
| pH:                                       | 3.20            |

### Marlborough Growing Season

Budburst in 2007 was later than the past few seasons, however temperatures were still slightly warmer than the long-term average. October 2007 was the windiest October since records began. A warm and sunny flowering period in late November and December resulted in optimal fruit-set in all varieties and ensured a bountiful harvest. Bunch numbers were lower than usual, but ideal flowering produced high berry numbers on each bunch. Well-timed rain over Christmas and again in January ensured healthy canopies were maintained around the district in conjunction with well managed irrigation, with the rain also contributing to an increased bunch size. Ripening proceeded without incident through February and harvest commenced in the second week of March. Above average temperatures in March saw vintage progress quickly and reach its peak 7-10 days earlier than usual. Unseasonal rain in April led to the last of the fruit being harvested to ensure the winery received the fruit at optimal quality.

### Soil Type

Three main soil types predominate in the Marlborough region. On the Northern side of the Wairau Valley are young soils based on river silts and stone. On the Southern side of the Wairau Valley and the side valleys leading off it are much older soils with higher clay contents based on glacial outwash. In the more Southern Awatere Valley, the soils are of a more intermediate age, based originally on river silts but uplifted with time allowing soil development without further river deposits.

### Clonal/Rootstock Selection

Clonally the Sauvignon Blanc is mainly mass selected on a mix of five main rootstocks, these being SO4, 3309, 101/14, RG, and Schwarzman.

### Winemaking Details

The grapes were harvested from mid March to mid April 2008. Most of the grapes harvested were crushed and left in contact with the skins for a few hours to increase the extraction process and to provide strength and fullness of flavour. The remainder was gently bag pressed off to achieve fresh, clear, elegant juice. The juice was then fermented slowly at cool temperatures to retain the very distinctive regional and varietal characters.

### Oak Regime

None.

### Aroma and Palate

The wine is light straw in colour with green highlights. Aromas of ripe capsicum, gooseberry and grapefruit dominate with tropical fruit notes apparent. This wine displays full fruit intensity. The ripe capsicum flavours meld well with the gooseberry and supporting mango and passionfruit flavours. A well-balanced wine showing the lively, crisp acidity associated with this style.

### Cellaring and Food Matching

This wine can be matched with grilled oysters, barbecued prawns or salmon as well as poached white fish with fresh green salads containing parsley, pepper or lemon. Mediterranean and Turkish dishes with hummus, olives and feta will also match well. Though made to drink while it is young and vivacious, this wine may be cellared for up to three years to develop further complexity.



### The Montana Classic Range

Montana Marlborough Sauvignon Blanc burst onto the world stage in 1990 when it won the Marquis de Goulaine Trophy for best Sauvignon Blanc in the world. Now considered the benchmark of New Zealand varietal Sauvignon Blanc, this wine is a blend of fruit from across Montana's leading estates in Marlborough. It is crafted in a style which epitomizes the character and flavour of the Marlborough region.