



PURE
NEW ZEALAND
PURE
NOBILO 

WINEMAKERS TASTING NOTES

2007 NOBILO REGIONAL COLLECTION MARLBOROUGH SAUVIGNON BLANC

COLOUR

Light yellow in colour with green hues and brilliant clarity.

AROMA

A distinctive Marlborough bouquet of ripe tropical and citrus fruit.

PALATE

Nobile Regional Collection Sauvignon Blanc is bursting with flavors of lemon, passionfruit and melon. Crisp and zesty, the palate has excellent weight and balance, lingering in a full, refreshing finish.

VINIFICATION

Nobile Regional Collection wines represent the unique and diverse qualities of our vineyard sites throughout New Zealand.

In the words of our Viticulture Operations Manager, the 2007 harvest in Marlborough was "stunning". Despite frosts and cool weather early in the season, Marlborough enjoyed a late summer and autumn of long, warm, sunny days with cool nights and little rain. These conditions were perfect for fruit ripening and flavour development, ensuring a harvest of outstanding quality. Upon harvesting all fruit was crushed and destemmed, with the utilisation of Tipper Tanks, state of the art winemaking technology that allows gentle, more efficient processing of the grapes. After crushing the juice was given between two and five hours of skin contact to release the flavour precursors bound in the skin. Fermentation was carried out exclusively in stainless steel tanks, using a range of white wine yeast selected for their ability to ferment at low temperatures while releasing flavour compounds. Blend components of Sauvignon Blanc were selected for their intensity of regional and varietal character. The final blend was cold stabilized, fined and sterile filtered prior to bottling.

www.nobile.co.nz

Harvest
Date
April 2007

Vineyards
Marlborough,
New Zealand

Varieties
Sauvignon
Blanc

Harvest
Analysis
PH: 3.01 - 3.34
T.A: 8.2 – 10.5g/l
Brix: 20 – 23.2

First Bottling
Date
July 2007

Wine
Analysis
PH: 3.24
T.A: 7.1 g/l
Alc: 12.5 % vol.
RS: 6.0 g/l