



DOLBEL ESTATE SAUVIGNON BLANC 2008



Description

This pale straw-coloured wine has notable Sauvignon Blanc characteristics – full on the nose and palate with a complexity of flavours gained from fermentation in oak barrels and lees contact. The complexity of flavours makes it both powerful and concentrated on the palate, leading to an extended finish and a rich crispness.

This fresh and lively Graves-style Sauvignon Blanc is superb with food.

Vintage

2008 was an excellent growing season with settled weather over flowering ensuring an even fruit set. Warm and dry conditions through the remainder of the growing season resulted in another outstanding harvest with very clean, high-quality fruit.

The Sauvignon Blanc was managed throughout the season to give an open canopy, allowing optimal sunlight exposure. The harvest decision for this fruit was based almost entirely on flavour. Before picking, we waited until the grapes lost the typical grassy Sauvignon Blanc characters and developed riper, tropical fruit spectra. 2008 was our third vintage from these vines. A small level of crop thinning was performed to ensure we achieved the level of fruit concentration required for this wine. As with all Dolbel Estate fruit, the grapes were hand picked to ensure only the best quality made it to the press.

Winemaking

In the winery, the grapes were gently pressed and the resulting juice split into two parts. One was fermented with the native vineyard yeasts while the other was inoculated with yeast known to highlight tropical fruit characters. Our aim is to enhance both the complex aroma and flavour profile of the wine. As with 2006 and 2007, the juice was fermented in older French barriques.

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