



## Marlborough Sauvignon Blanc 2008

### WINE STYLE:

A premium and elegant Marlborough Sauvignon Blanc. Supple across the palate with a generous mouth-feel, the vibrant and expressive fruit flavours lead to a smooth dry finish. Fairbourne is terroir inspired from a hillside vineyard. Enjoy now or allow the complex layers to mature gracefully.



### DESCRIPTION:

Variety: Sauvignon Blanc

Region: Marlborough

Vintage: 2008

Volume: 750ml

### TECHNICAL:

Alcohol: 13% Vol.

Acidity: 7.2 g/L

pH: 3.31

Closure: Stelvin Lux + Screw cap

### SENSORY:

Aroma: Fresh crushed lemon and lime on riverstone then melon

Taste: Fresh citrus entry, a smooth tropical mid palate

Finish: Dry with persistent fresh, pure and definable Marlborough Sauvignon Blanc

Serve: Chill to between 14 and 16°C (52 and 61°F) then serve and enjoy

Store: Store between 10 and 16°C (50 and 61°F)

### CUISINE:

Fresh shucked Oysters are a natural accompaniment for New Zealand Sauvignon Blanc and this wine is no exception. Salmon pairs well with this wine, as does a fresh salad of asparagus and chilled melon with a citrus drizzle. My favourite is cold smoked salmon with a mild wasabi mayo.

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**VITICULTURE:**

The grapes for Fairbourne are grown on north facing hillside vineyards of Marlborough’s Wairau Valley. The soils are with ancient alluvial and clay gravels of lower fertility giving lighter yields with very distinctive flavours. The sites produce grapes with ripe citrus and stone fruit nuances with a “wet stone” mineral character from the soils.

**WINEMAKING:**

The grapes were fermented as site batches with selected yeast strains to capture their individual fruit expressions. The wine was fermented in temperature controlled stainless steel tanks over a four week period. A blend of the finished wines were chosen to create a pure and expressive style of Sauvignon Blanc that we consider uniquely superior. Fairbourne shares the characteristics of the vineyard with varietal expression.

**REVIEWS:**

Michael Cooper 

Outside the mainstream style, the distinctive 2008 vintage (\*\*\*\*) was grown at two sites in the Wairau Valley. It’s a mouthfilling, subtle wine with ripe tropical and citrus-fruit flavours, very non-herbaceous and finely textured, slightly ‘funky’ notes, and an uncompromisingly dry, but not austere, finish. Worth discovering.

Star Rating	100 Point Scale	20 Point Scale	Medal Award
	93 – 100	20.0 – 18.5	Gold
	89 – 92		
	85 – 88	18.4 – 17.0	Silver
	81 – 84		
	78 – 80	16.9 – 15.5	Bronze
	70 – 77	15.4 – 14.0	
	63 – 69	13.9 – 12.5	