



## Marlborough Sauvignon Blanc 2011

### WINE STYLE:

A premium, elegant and hand-picked 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 single hillside vineyard. Enjoy now or allow the complex layers to mature gracefully.



### DESCRIPTION:

Variety: Sauvignon Blanc

Region: Marlborough

Vintage: 2011

Volume: 750ml

### TECHNICAL:

Alcohol: 13.5% Vol.

Acidity: 6.9 g/L

pH: 3.09

Closure: Stelvin Lux + Screw cap

### SENSORY:

Aroma: Fresh crushed lemon and lime with alluvial river stone and melon

Taste: Smooth citrus entry, an ascending concentration of ripe white stone fruits

Finish: Dry with a persistent fruit and mineral flavours. You will want more

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. A recent favourite is prawn steamed with rose water and lemon grass with a green side salad seasoned with nori.

Fairbourne Estate Ltd, Marlborough, New Zealand  
Tel: +64 21 83 94 63 or email: [russell@fairbourne.co.nz](mailto:russell@fairbourne.co.nz)



### **VITICULTURE:**

The grapes for Fairbourne are grown on a single north facing hillside vineyard 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 hand-picked grapes produce ripe citrus and stone fruit nuances with a "wet stone" mineral character from the soils.

### **WINEMAKING:**

Restraint is the key influence of the Fairbourne winemaking philosophy. Grapes are fermented as site batches with neutral yeast to capture their individual fruit and site expressions. Fermentation is managed in temperature controlled stainless steel tanks over a four week period. The batches are carefully blended, including a small portion matured in aged French oak, to create a silky entry, generously ascending across the palate with a supple texture and dry finish.

### **REVIEWS:**

Raymond Chan 

Brilliant pale straw colour, near colourless on edge. This has a fresh and elegant bouquet of gooseberry fruit with mineral notes and ethereal white floral and herb nuances, beautifully expressed with clarity and fine intensity. Dry to taste, this is stylishly concentrated with tightly bound flavours of English gooseberries and lime fruit, the palate showing a delicate succulence and very fine, near seamless textures. The acidity is judged perfectly, providing lively tension and raciness, supporting the fruit definition. A sustained, lingering finish with interwoven nuances of floral and fresh herbs completes the wine. This is a refined Sauvignon Blanc with purity and subtly sweet, classical flavours to match with seafood and poultry dishes over the next 2-3+ years. Fruit from north-facing vineyard sites in the Wairau Valley, cool-fermented in stainless-steel to 13.5% alc., a very small portion matured in seasoned French oak.

Bob Campbell 

Quite an intense Sauvignon with good gooseberry, lemon grass, mineral and passion fruit flavours. The wine has appealing purity, impressive length and an ethereal texture. Classy Sauvignon.



Gourmet Traveller ★★★★★

Quite an intense Sauvignon Blanc with good gooseberry, lemon grass, mineral and passion fruit flavours. The wine has appealing maturity, notable length and an ethereal texture.

Michael Cooper ★★★★★

From elevated, north-facing slopes in the Wairau Valley, the 2011 vintage (\*\*\*\*1/2) was hand-picked and fermented in tanks to full dryness. It is a refined wine, weighty and sweet-fruited, with concentrated melon/lime flavours, finely poised, bone-dry and persistent. *In a complete vertical tasting of the 2008 to 2013 vintages, staged in February 2014, the older wines were still lively and offering a lot of pleasure, but the stars were the fleshy, sweet-fruited, finely textured 2011 (\*\*\*\*\*), delicious now, and the highly aromatic, slightly more herbaceous, tight and minerally 2012 (\*\*\*\*1/2).*

Wine Orbit ★★★★★

This is an elegantly expressed sauvignon from a north facing hillside vineyard in the Wairau Valley. Grapes were hand picked and fermented using neutral yeasts to enhance vineyard characteristics. It is gently expressed on the nose showing citrus, dried herb and hints of savoury/flinty notes. The palate is concentrated and richly textured with superb mid palate weight and an expansive finish backed by bright acidity. This is closer to Sancerre than Marlborough in style, making it a wonderful partner to elegantly seafood dishes.

Hospitality NZ

The word "stunning" crops up a lot when writing about Fairbourne wines. Classic sauvignon blanc traits abound, but with the added texture given by lees ageing. Not the throat-cuttingly herbaceous style, more subtle and nuanced, with ripe tropical flavours and a riverstone touch on the finish. Stunning.



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	