

Dashwood Marlborough Sauvignon Blanc

Vintage: 2010
Region: Marlborough, New Zealand
Grape variety: Sauvignon Blanc

DASHWOOD

Dashwood wines have been around for more than 20 years now, our first vintage being way back in 1989. Along the way we've collected Trophies and Gold Medals, but what we're most proud of is the fact that we've built a reputation for offering great value for money wines that are packed full of flavour. Enjoy your Dashwood wine with friends or paired with your favourite food.

VINTAGE 2010

The 2010 growing season was noteworthy for its extremes. Spring was cooler than normal then we settled into typical Marlborough weather patterns of dry, warm days and cool nights, perfect for ripening and flavour development. November through April were slightly warmer and drier than average. This settled weather, especially in the lead up to harvest, presented us the opportunity to harvest at optimum times and to capture all that renowned Marlborough flavour and freshness.

VINEYARD

Fruit for the 2010 Dashwood Sauvignon Blanc was harvested in the cool of night to retain flavour and freshness. We like to blend fruit from both the Awatere and Wairau Valley's of Marlborough to add an extra dimension to the wine. The Wairau Valley fruit lifts the aromatics whilst the Awatere component adds an appealing mineral note.

WINEMAKING TECHNIQUE

Careful winemaking and specific yeast strains were used at our Awatere Valley Winery, so that the vibrant fruit flavours from the vineyard could be preserved in the bottle.

APPEARANCE

Pale straw.

BOUQUET

Lifted stone fruit, citrus and fresh tropical notes leap from the glass.

PALATE

Expressive stone fruit, citrus and fresh tropical flavours abound and linger on through the crisp finish.

CELLARING

Ready to drink now and over the next 2-3 years. This wine is sealed with a screw cap to ensure optimum quality and freshness.

SERVING TEMPERATURES

Best served between 10-14°C (50-57°F)

FOOD ACCOMPANIMENTS

Great either as an aperitif or paired to a wide variety of dishes. Try it with your favourite seafood meal or a leafy green salad.

TECHNICAL ANALYSIS

Alcohol:	13.39%
T/A	8.5
pH	3.34
Residual sugar:	4.5g/l

