



bell bird bay 2010 marlborough sauvignon blanc

Clean and ripe fruit was harvested. After pressing, the wine was chilled and allowed to settle over a 24 hour period. It was then fermented at cool temperatures for 15-20 days. After fermentation and maturation the various parcels are bought together for a final blend prior to bottling.

Aroma

Asparagus, cut grass and lifted floral notes with some riper tropical aromas.

Palate

A crisp palate with lime, passionfruit and riper tropical fruit flavours. Some time on yeast lees has added weight and richness to the palate.

Food Matches

Perfect with summer salads, seafood, white meat dishes and other light dishes.

HARVESTED

March 2009

HARVEST ANALYSIS

Brix average 22.2 -23.4

pH 3.17, TA 7.6g /l

BOTTLED

18 December 2010

WINE ANALYSIS

Alc. 13.5%

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