



MARLBOROUGH SAUVIGNON BLANC 2010

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

WINEMAKER	Neill Culley
VARIETY	100% Sauvignon Blanc
VINTAGE	2010
REGION	Marlborough
VINEYARDS	McAlpine Vineyard – Omaka Valley
ALCOHOL	13.5%
SWEETNESS	Dry
FERMENTATION/AGING	Combination of inoculated stainless steel fermentation and wild fermentation in aged barrels
CELLARING POTENTIAL	Best enjoyed upon release and over the next 3 years.

TASTING NOTE

A combination of modern and traditional winemaking techniques has produced a wine with excellent fruit concentration, crisp acidity and generous texture. Ripe tropical and stonefruit aromas harmonise with capsicum and gooseberry characters. A creamy mouth feel adds backbone to a wine which delivers a long zesty finish. This wine is classic Marlborough Sauvignon Blanc in style, yet with enough subtlety to pair well with food.

FOOD MATCH

Cable Bay Head Chef William Thorpe suggests serving this wine with freshly shucked oysters or white fish with olives and Mediterranean herbs.

VINEYARDS

The grapes for this wine are grown in the McAlpine Vineyard on the edge of the Wairau Valley. The soils graduate from a heavy stony base to a fine river silt. Typically, stony soil will provide wines with lifted aromatics while the river silt soils add weight and a full bodied texture to the palette.

WINEMAKING

The grapes were harvested and pressed immediately to retain the delicate aromas. The juice was then chilled and transported to the winery on Waiheke Island for fermentation. Throughout the pressing and transportation individual vineyard parcels were kept separate to enable us to maintain the wines small lot characteristic. By combining the use of wild fermentation in aged oak with inoculated tank fermentation, we have created a Sauvignon Blanc still true to its varietal characteristics but with additional layers of complexity and interest.

RRP \$24.00