

## Daniel Schuster Marlborough Sauvignon Blanc 2006

**Winemaker: Nicholas Brown**

### Tasting Notes

Our style of cool climate Sauvignon blanc achieves a complete, well defined expression of the variety, region and its vintage year. It combines the purity of New Zealand fruit flavours with the traditional dry style European concepts of classical seafood wine structure.

### Viticulture Notes

The conditions during the season proved ideal for the Sauvignon blanc grapes, achieving full fruit ripeness whilst retaining the freshness and flavour intensity at harvest at the end of March 2006.

### Winemakers Notes

Each component provides this wine with a distinctive character, assembled to create a harmonious blend during the wine's evolution and lees ageing.

### Cellaring

2 to 4 years from vintage date

### Food Match

Seafood, white meats, green salads.

### Technical Details

Alcohol: 12.5%    pH: 3.35    RS: 2 g/l    TA: 7 g/l

### Accolades

Seal of Approval - Japan International Wine Challenge 2007

