

# STRATUM

NEW ZEALAND

go on ..... discover our fun side!!



## Stratum 2010 Sauvignon Blanc

Analysis at Harvest:      22.0 – 23.0 Brix  
   8.0 – 9.5 g/l Total Acid  
   3.10 - 3.25 pH

The Stratum 2010 Sauvignon Blanc is produced from grapes grown on our Rowley Crescent, Sandy Creek and Stoney Range vineyards that are situated at either end of Rapaura Road in heart of Marlborough.

The fruit was harvested in the cool of the night and transported to the winery for immediate processing. The juice was settled after a gentle pressing then racked to fermentation. The juice was inoculated with yeast and cool fermented for an average of 17 days. Following three months of lees contact the wine was blended, lightly fined and filtered prior to bottling.

The Stratum 2010 Sauvignon Blanc displays abundant aromas of gooseberries and capsicum on the nose. The palate is fresh and lively showing rich concentration and a long lingering finish. A wine to be enjoyed over the next two to three years.

Analysis at Bottling:      3.30 pH  
   7.0 g/l Total Acid  
   13.5 % Alcohol  
   1.5 g/l Residual Sugar

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