

STRATUM

NEW ZEALAND

go on discover our fun side!!



Stratum 2009 Sauvignon Blanc

Analysis at Harvest: 21.0-22.5 Brix
7.0-9.5 g/l Total Acid
3.10-3.35 pH

The Stratum 2009 Sauvignon Blanc was produced from grapes grown on our vineyards situated at either end of Rapaura Road in the heart of Marlborough.

The fruit was harvested in the cool of the night and transported to the winery for immediate processing. After a gentle pressing the juice was settled before being racked to fermentation. The juice was inoculated with yeast and cool fermented for an average of 17 days. Following 2 months of lees contact the wine was blended, lightly fined and filtered prior to bottling.

The Stratum 2009 Sauvignon Blanc displays ripe, tropical fruit aromas with hints of bell pepper. The palate is round and full with a persistent finish.

A wine to be enjoyed over the next 2-3 years.

Analysis at Bottling: 3.25 pH
7.0 g/l Total Acid
12.5% Alcohol
2.0 g/l Residual Sugar

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