



The Brothers
MARLBOROUGH
SAUVIGNON BLANC
2008



Tasting Notes

The bouquet is lifted, ripe and pure. A lovely blend of capsicum and slightly 'off-clean' pungent box tree aroma combined with aromas in the greener spectrum of citrus, nettles and dry cut grass.

The palate has considerable power and a juicy fruit weight provide a succulent palate with an elegant structure leading to a finish with loads of clarity and purity.

Winemaking Notes

2008 saw the best fruit in excellent condition and picked with the optimum flavour profile. The Brothers 2008 Sauvignon Blanc is a blend of wine from 4 vineyards in Rapaura, Mathews Lane and at Dillon's Point. The Rapaura blocks contribute intense capsicum and pungent box tree aromas and a juicy weight to the palate. The other blocks contribute lifted citrus and nettle aromas and a

linear structure to the palate. In the winery only premium free-run juice was used and inoculated with selected yeast for fermentation over 3 weeks at 12 to 15°C. Most of the components for this blend remained on yeast lees for approx. 5 months after fermentation to add more dimension to the aroma and depth to the palate before blending and filtration then bottling in October 2008.

Notes:

Winemaking Data

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|-------------------------|-----------------|
| Harvested: | 25 Mar — 11 Apr |
| Aging Potential: | 5 years |
| Brix at harvest: | 20.8 to 23° |
| Alcohol: | 13.5% |
| TA at harvest: | 8.1 to 10.4 g/L |
| TA in wine: | 6.95 g/L |
| pH at harvest: | 3.06 to 3.25 |
| pH in wine: | 3.36 |

Winemaker **Andrew Blake**