



PROFILE WINE GROUP

World Wines and Spirits

BARRIQUE • VINVINO • DU CHASSE

Tasting Note

THE KIWI WINE COLLECTION 2006 Rowi Sauvignon Blanc

THIS PREMIUM SAUVIGNON BLANC IS A SINGLE-VINEYARD WINE GROWN EXCLUSIVELY IN OUR ESTATE VINEYARD NEAR THE STONY BANKS OF MARLBOROUGH'S WAIRAU RIVER. LIFTED AROMAS OF PASSIONFRUIT AND GOOSEBERRY ABOUND IN THIS VIBRANT, LIVELY WINE, WHICH BALANCES THE FRESHNESS OF MELON AND LIME WITH RICH, RIPE TROPICAL FRUIT ON THE PALATE AND A LINGERING FINISH. SUBTLE USE OF SEASON FRENCH OAK CASKS ON A PORTION OF THE BLEND ADDS FURTHER WEIGHT AND COMPLEXITY.

Grapes – Criteria for selection

SUITABLE RIPENESS, NO DAMAGE

Grapes – Picking methods, size of containers, transportation

MACHINE HARVEST

Crushing, Destemming, Whole Bunch, Pre-fermentation maceration

DESTEM THEN CRUSH

CLARIFICATION OF MUST (WHITE AND ROSE)

COLD SETTLE, LEES RDV'D.

Fermentation Process, Temperature Conditions, Use of Natural or Cultivated Yeasts

FULL TEMPERATURE CONTROL, DAILY MONITORING, USE OF CULTURED AND NATURAL YEASTS.

Colour/ Tannin Extraction

Nil

Micro-oxygenation (Yes/No)

Nil

Malolactic Fermentation (Yes/No)

Nil

Naturally occurring (Yes/No)

Nil

Add a culture (Yes/No)

Nil

Method of Ageing – eg Oak Barrels, Stainless steel, Concrete

99% STAINLESS STEEL, 1% 4 YEAR OLD FRENCH BARRIQUES

Temperature of Storage

10 – 15 DEGRESS CELSIUS

Vineyard location and soil type

Marlborough, alluvial soils

Age of Vines and yield

3 years, average 8.5 t/Hectare

Maturation Conditions

Stainless steel at cool temperature