



O P A W A

WINE OF MARLBOROUGH

MARLBOROUGH SAUVIGNON BLANC 2010

Here in Marlborough, classic Rapaura gravels absorb the sun's warmth during the day, radiating back onto the grapes by moonlight, to create the highly aromatic flavours for which Marlborough is so highly reputed.

OPAWA MARLBOROUGH SAUVIGNON BLANC 2010

This wine is pale straw in colour with a fragrant bouquet showing floral notes along with gooseberry and melon aromas. The palate shows ripe tropical fruit flavours and has a mineral character in the acid structure which contributes to both length and texture.

VITICULTURE & WINEMAKING

Made from grapes sourced principally from our own Opawa vineyard on Rapaura gravel soils, the fruit was machine harvested in the cool of the night and immediately pressed at the winery. A cool fermentation followed using an aromatic yeast, with a small portion being fermented in old oak barrels to add a textural element to the wine. After a short period on yeast lees the wine was clarified and filtered prior to bottling in June 2010.

TECHNICAL INFORMATION

Vintage	2010
Region	Marlborough
Alc/Vol	13.0%
pH	3.22
TA	7.5g/L

www.opawawine.com

