



2010 Ten Sisters Sauvignon Blanc

- Aroma** Delightfully fragrant, with classic Sauvignon Blanc aromas, refined minerality, and ripe citrus.
- Palate** Good concentration on the palate, with complexity and weight from prolonged lees contact. Shows tropical fruits, excellent structure, and fine acidity. Crisp, lively, and elegantly layered. The finish is long and well-balanced.

2010 Season

The weather was ideal, with good sunshine, little rain, and protracted cool spring weather that allowed for a longer ripening period. Harvest was uninterrupted by rain.

In the early growth stage, only the best grapes were left on the vine to ripen, with the rest removed. To further increase flavor, a small portion of leaves were plucked in order to give the grapes balanced sunshine. Finally, before harvesting, the second set (the second growth of grapes that are thus less ripe than the first growth) and substandard grapes were removed. The fruit was machine-harvested, then pressed to tank and settled with enzyme. Once clear, the juice was racked, inoculated with cultured yeast strains, and fermented at 57 degrees Fahrenheit. The wine remained on yeast lees for three months, before racking to fine lees for another three months. Finally, our storage and shipping is temperature-controlled.

Cellaring Potential

The screwcap and lengthy lees contact will give the wine three to five years of shelf life.

Food Suggestions

Excellent on its own or with seafood, chicken, pork, salads, and Asian food.

Varietal	100% Sauvignon Blanc
Region	Marlborough
Sub-region	Southern Valleys
Harvest date	April 22, 2010
Brix at harvest	23°
Alcohol	13.7 %
Residual sugar	1.0 g/L
Total acidity	6.9g/L
pH	3.10
Fermentation	Stainless Steel
Fining	Trim milk
Total production	4,000 cases