

Two Tracks



Sauvignon Blanc 2011

MARLBOROUGH
NEW ZEALAND



Viticulture

The 2011 season would have to be the most healthiest we have seen the vines and canopies since 2003 - a wet spring leading into January kept the health and balance superb. Then the traditional Marlborough 'Indian Summer' kicked in towards the later half of the ripening season, bringing on all the intense, concentrated characters associated with Marlborough aromatics. With the vine working at its own speed the ripening of fruit was timed to perfection, with warmer nights just prior to harvest softening the acids and promoting sustained structure and elegance.

Winemaking

Machine harvested at optimal ripeness & maturity during the night to retain the delicate vibrant aromas, gently pressed to tank where it was settled and racked. Fermentation was in 100% Stainless Steel for approximately 25 days at low temperatures to again retain the bright aromatics and palate intensity of the variety. The wine was then blended, stabilised, and filtered ready to bottle.

Tasting Notes

Two Tracks Sauvignon Blanc 2011 is everything you want it to be from Marlborough. Bright zingy fresh aromas of gooseberry, dried herb, citrus & tomato leaf characters lead into a palate of sweet capsicum balanced with fresh citrus lime flavours and a touch of supple tropical guava to finish. A perfect accompaniment with fresh oysters and balsamic or Thai styled coriander beef salad.

Wine Analysis

Alc/vol	Brix	pH	Total Acidity	Residual Sugar
12.5%	22-24	3.29	6.33g/l	6g/l