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*Established in 1896, Te Mata Estate remains family owned, producing internationally recognised wines exclusively from its Hawkes Bay vineyards.*

## SAUVIGNON BLANC 2006 WOODTHORPE VINEYARD

*Woodthorpe is an expansive single vineyard on elevated river terraces, angled to the sun. This Sauvignon Blanc consistently displays the characteristics of full ripeness; intense citrus and floral aromas, with concentrated lime and passionfruit on a long, fine palate.*

Woodthorpe Sauvignon Blanc 2006 was harvested from Te Mata Estate's Woodthorpe vineyard between the 11<sup>th</sup> and 17<sup>th</sup> March 2006. It is a single vineyard wine.

Woodthorpe Sauvignon Blanc consistently displays the characteristics of fully ripe sauvignon blanc grapes; intense citrus and floral aromas, with concentrated flavours of green tropical fruits on a long, fine palate. The wonderful 2006 vintage and careful handling at the winery has provided the finest expression of these flavours to date. The grapes were destemmed, chilled and drained to release fine, clear juice which was then fermented to complete dryness at cool temperatures. The resulting wine was then racked off its fermentation lees before maturation in tank. It was then fined before being bottled in May 2006.

Woodthorpe Sauvignon Blanc 2006 is light lemon-gold in colour with exotic aromas of guava, lime, and red currants. The palate is crisp, concentrated and finely textured, showing flavours of pear and lime juice, with a sustained finish.

Woodthorpe Sauvignon Blanc 2005 is best served chilled, either as a refreshing pre-dinner glass of wine or partnered with salads, seafood dishes, or lightly spiced Asian foods. It will continue to improve in bottle for two years from harvest.



Sustainable Winegrowing  
New Zealand accredited.  
This wine is made in a  
traditional manner and  
fined with casein. It  
contains no residual sugar.

Technical Analysis at bottling:  
pH 3.40  
TA (as tartaric) 6.8gpl  
Alcohol 12.5%  
Residual Sugar Nil

Bottle Barcode 9418953103067

