

DELEGAT MARLBOROUGH SAUVIGNON BLANC 2009

Our Regional Varietal wines are a showcase of New Zealand's greatest wine-growing regions. These wines are made as a true regional varietal expression, rich and intensely flavoured wines with stunning elegance from Hawke's Bay, and expressive and vibrant wines with remarkable fruit character from Marlborough.

Jui Delegat

WINEMAKER'S NOTE:

Pale straw in colour, this wine beams tropical, vibrant lemon and lime aromas with hints of passionfruit, underlain with a lingering tangerine freshness.

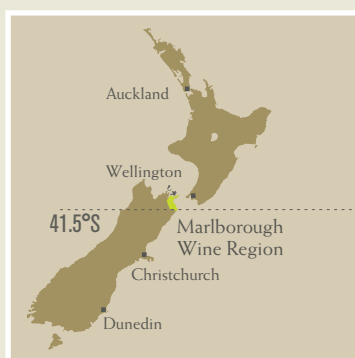


DELEGAT

New Zealand

Proudly presented by a family that has been passionate about New Zealand wine for over 60 years. The Delegat homestead symbolises an untiring and uncompromising passion to produce exceptional wine from New Zealand's greatest wine regions.

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Wine Analysis

Alc:	13% v/v
Titrateable acidity:	7g/L
RS:	2g/L
pH:	3.2

WINEMAKING

Grapes were destemmed, crushed and the juice then cold settled to a clear state before being racked into stainless steel fermentation tanks. The must was inoculated with an 'aromatic yeast' to accentuate the tropical flavours in

the wine. A long, slow temperature controlled fermentation was completed entirely in tank for approximately 21 days, to retain the vibrancy and fruit intensity in the wine. The wine was racked to a clear state and bottled young.

MARLBOROUGH GROWING SEASON 2009

The Marlborough growing season started with a wet winter, which aided flowering and fruit set across all varieties. Spring was warm and dry, and importantly flowering occurred in ideal conditions without frost impairment. These ideal conditions continued in Marlborough and contributed to a good bunch count across the majority of vineyard sites. Crop thinning was undertaken by hand to balance yield with fruit concentration. Good weather conditions continued throughout January, resulting in good vegetative growth, healthy canopies and continued flavour development in the fruit. High rainfall in February and a cooler than average

March slowed the accumulation of Growing Degree Days. Throughout March, clear skies and cold air masses across New Zealand resulted in cooler than average nights. Harvest commenced in ideal dry conditions. Vineyard blocks were extensively monitored and progressively harvested at full physiological ripeness and flavour potential.

Overall a great Marlborough growing season with Growing Degree Days (heat summation) in line with the long-term-average. Season data reflects cooler nights over the ripening period, balanced with warm days. The result being intensely varietal fruit with natural acid balance.

