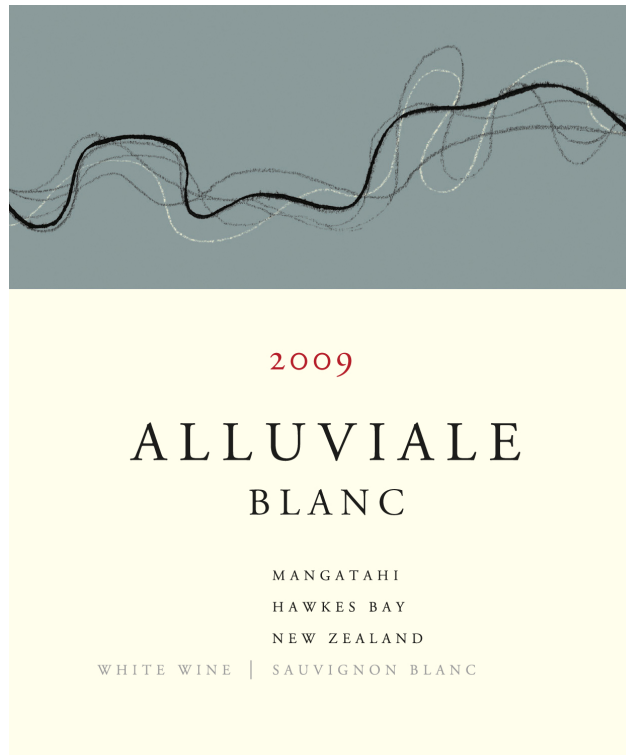


ALLUVIALE

HAWKES BAY, NEW ZEALAND

RED WINE | GIMBLETT ROAD • WHITE WINE | AORANGI ROAD



Grape Varieties:	Sauvignon Blanc 93%, Semillon 7%
Region:	Mangatahi, Hawkes Bay, New Zealand
Vineyards:	The grapes for Alluviale Blanc are grown on the free draining, elevated river terraces on the banks of the Ngaruroro River. This area was chosen as the cooler temperatures experienced here result in a longer growing season, optimum for the production of premium Sauvignon Blanc.
Color:	White gold with a pale straw hue
Bouquet:	Complex and fragrant. Passionfruit, lemon curd and elderflower aromas combine with cassis, flint and mineral notes.
Palate:	Lime cordial, melon and spice. The rich, concentrated flavours of this wine are accompanied by a crisp, lingering acidity.
General:	A complex, concentrated and fragrant wine combining fresh fruit flavours, mineral notes and subtle, spicy oak with a rich texture and well-balanced acidity.
Production:	650 x 6 packs
Cellaring:	Enjoy now or cellar confidently for 1-3 years.
Technical Notes:	13.5% alc./vol. pH: 3.07 TA: 7.6g/L, RS<2g/L
Serve:	At 7-9 degrees C. Although perfect with lighter dishes, the full texture and crisp acidity mean it can be equally enjoyed with rich seafood or white meat dishes.

Alluviale Blanc has an RRP of \$24 and can be purchased through the website www.alluviale.com or leading retailers.