



## Corbans Private Bin Hawke's Bay Sauvignon Blanc 2008

Corbans' winemakers craft this range of complex varietal wines from premium Hawke's Bay fruit to be ideal companions for food. This wine is a classic Hawke's Bay Sauvignon Blanc, exhibiting distinctive passionfruit and grapefruit characters and the signature fresh basil characters typical of this single vineyard wine.

*Colour:* Pale straw with green highlights

*Aromas:* This is a classic Hawke's Bay Sauvignon Blanc with distinctive passionfruit and grapefruit aromas with hints of fresh basil.

*Palate:* The palate is highly textured and freshly flavoured with lime and grapefruit leading to a crisp mineral finish.

### FOOD AND WINE MATCH:

This wine is the perfect accompaniment to smoked salmon, green-lipped mussels and tomato & mozzarella salad.

### CELLARING:

This wine may be enjoyed now, but will cellar well for up to three or four years.

Wine:	Corbans Private Bin Sauvignon Blanc
Vintage:	2008
Release date:	January 2010
Winemaker:	Tony Robb
Variety:	Sauvignon Blanc
Region:	Hawke's Bay
Alcohol:	13.0% by volume
pH:	3.20
Titrateable Acidity:	6.5g/l
Residual Sugar:	1.9g/l
Harvest notes:	This is a single vineyard wine from our Matapiro Estate, an inland site approximately 300 metres above sea level consisting of free-draining red stones over silt. The elevated nature of this inland site, along with a very warm growing season and naturally low yields in the vineyard resulted in some very exciting fruit. Despite the relative warmth of the season, acid balance, aromatics and flavours retain their intensity, finesse and elegance and achieved the riper fruit spectrum and textural complexity we seek from Hawke's Bay Sauvignon Blanc. Approximately 20% of the fruit for this wine was carefully hand harvested.
Fermentation notes:	The hand-harvested components were whole-cluster-pressed and wild fermented in older French barrels. After fermentation was complete, each barrel was left on gross fermentation lees and stirred fortnightly for six months. The machine-harvested fruit was gently crushed and pressed to avoid skin contact. The resulting juice was cold-settled for 24 hours before racking to stainless steel tanks and inoculation with selected cultured yeasts. Fermentation temperature for the machine-harvested component was held to 13°C to maintain maximum aromatic intensity.



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Maturation notes: The tank-fermented component was racked immediately after fermentation was complete and left on light lees for six months to increase textural complexity. A light fining and filtration was carried out prior to bottling.

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