2008 TENZ SAUVIGNON BLANC
EDDY FAMILY NEW ZEALAND

Harvest Information:

Grapes: 100% Sauvignon Blanc
Vintage: 2008
Appellation: Dog Point Road, Omaka Valley
Marlborough, New Zealand
Vineyard: Simmonds Vineyard
Pick Date: March 25, 2008

Winemaking Information:

Fermentation Medium: 100% Stainless Steel, 20% Lees Stirred
Fermentation Temperature: Very Cold
Yeast: X5; VL3

Finished Wine.

Bottled: December 3rd, 2008
Alcohol: 13.5%
Acid: 0.65 g/L
pH: 3.30
Residual Sugar: Dry
Production: 1103 cases

Winemaker's Notes:

TENZ is a winegrowing partnership between the Eddy Family and grower friends in Marlborough, including our primary grape grower Chris Simmonds. The Sauvignon Blanc grapes thrive luxuriously in the cool Marlborough region, near the village of Renwick, just miles from Cloudy Bay. Winters are cold, but moderate summer breezes coupled with occasional rains temper the heat, allowing for fruit flavor concentration, and juicy, mouthfilling zestiness. The New Zealand Sauvignon blancs are classical and unique in their pink grapefruit and racy herbal aromas.

Tom's goal was to add his own stylistic preference of lightness and drinkability to the fruit forward Kiwi Sauvignon which would complement a wonderful array of food. Careful changes in winemaking and viticulture methods more typical for Napa Valley, but in the New Zealand south island climate, created slight differences in flavor nuances, including lees contact.

Tom's tasting thoughts

Hints of classic Marlborough Sauvignon herbal qualities complement other complex characteristics of fig, litchi and hay. Floral aromas commingle with subtle grapefruit and crisp lemon to round out the flavor profile and add the right amount of integrated complexity. The middle mouth is very round and full, yet perfectly balanced with the foodfriendly acid that permeates the wine's backbone. The mouthwatering finish lingers on the pallet allowing for lengthy enjoyment until the next sip is taken.