

## 2007 TENZ-SAUVIGNON BLANC TOM EDDY-NEW ZEALAND

### Harvest Information:

Grapes: 100% Sauvignon Blanc  
Vintage: 2007  
Appellation: Marlborough, New Zealand  
Vineyard: Simmonds Vineyard

### Winemaking Information:

Fermentation Medium: 100% Stainless Steel  
Fermentation Temperature: Very Cold  
Dissolved Oxygen at Bottling: 0.5ppm

### Finished Wine:

Bottled: July, 2007  
Alcohol: 13.5%  
Acid: 0.81  
pH: 3.07  
Residual Sugar: Dry  
Production: 1,736 cases 12x750mL



### Winemaker's Notes:

TENZ is a winegrowing partnership between the Eddy Family and our 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, mouth-filling zestiness. The New Zealand Sauvignon Blancs are classical and unique in their grapefruit aromas.

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

*Tom's tasting thoughts...* Wonderful notes of grapefruit, kiwi, fig, litchi, and hay greet us in the aroma. The classic Marlborough racy green and herbal qualities are kept in check, but linger with solid background complexity. The middle mouth is very round and full, yet is perfectly balanced with the acid on the finish. The wine speaks delicious with mouth-watering flavors of crisp lemon and pink grapefruit. The finish is rich and lingering, and the aftertaste begs for just another sip and swirl.