



**FAIRHALL
DOWNS**

SMALL & SMITH FAMILY ESTATE

FAIRHALL DOWNS Hugo BF Sauvignon Blanc 2008

VARIETY

Sauvignon Blanc

REGION

Marlborough

VINTAGE

2008

VINIFICATION

Hand harvested, whole cluster pressed and barrel fermented with indigenous yeast in French barriques for 10 months.

APPEARANCE

Clear and bright.

BOUQUET

Peach and nectarine characters balanced with spicy notes from the oak.

PALATE

A rich wine with complex tones from time on lees and the natural ferment.

CELLARING

This wine can be enjoyed now but will intensify with careful cellaring.

SERVING TEMPERATURE

Slightly chilled.

FOOD ACCOMPANIMENTS

Seafood with butter sauce, chicken, pasta with cream sauce, veal, turkey, ham, cheeses such as emmenthal, gruyeres & port-salut.

TECHNICAL ANALYSIS

Harvest Date:	April 2008
Bottled date:	February 2009
Winemaker:	Brian Bicknell
Brix at Harvest:	23.5
Alcohol:	13.41%
Residual Sugar:	2.5g/l
Titrateable Acidity:	6.2g/l
pH:	3.35
Packaging:	12 x 750ml
Hancocks Product Code:	12291

