



OMAKA SPRINGS ESTATES

Omaka Springs Estates Marlborough Sauvignon Blanc 2007 Double Gold Medal - San Francisco International Wine Competition (June 2008)

Omaka Springs Estates vineyards consist of 178 acres that lie across the Omaka Valley in the heart of Marlborough's wine growing area. Marlborough, now world famous for its production of Sauvignon Blanc and other cool climate varieties is characterised by its well drained stony soils and long dry growing season with warm sunny days and cool nights.

The first vines were planted in 1989 and further developed when Omaka Springs Estates were established in 1992 by Geoff and Robina Jensen.

The 2007 Marlborough Sauvignon Blanc is a fresh and vibrant wine. Ripe tropical fruit and gooseberry flavours combined with herbaceous notes from the addition of 11% Semillon make this wine an excellent example of a classic Marlborough Sauvignon Blanc.

Variety: 89% Sauvignon Blanc, 11% Semillon
Appellation: Marlborough
Vineyard: 100% Estate grown
Residual sugar: 8.2 g/l
TA: 6.8 g/l
Brix at harvest: 23
Alcohol: 12.7%
Vinification: 100% stainless steel
Cases produced: 16,000 cases

