

# ant moore sauvignon blanc 2009



**Product:** Ant Moore Sauvignon Blanc

**Vintage:** 2009

**Grapes:** Sauvignon Blanc

**Percentage:** 100%

**Origin:** Marlborough

**Percentage:** 100%

**Vinification:** This wine has the tropical, rich mouth feel derived from time on lees, low sulphur and a proportion of French oak. It is a blend of portions of fruit from the Estate vineyards, Pear Tree, Duck & Pheasant and Ants Nest.

**Analysis:** alcohol: 12.82 %

pH: 3.4

acid: 7.57

sugar: 2.3

**Colour:** Pale gold with bright green hues

**Nose:** Pungent Tropical fruits, lime citrus hints of passionfruit.

**Palate:** Tropical island fruits, melon, guava, lemon, peach and passionfruit with Marlborough famous grassy freshness. For a sauvignon blanc this wine is very complex with fruit and secondary ferment characters. It is soft and easy to drink with a variety of fruits emerging on the long clean finish.

**Winemakers Comments:** After almost 10 years making high quality and high profile Sauvignon Blanc in Marlborough this is my first true estate wine. I planted these vines, tended them, and harvested the fruit to produce these hand crafted wines. With control over every step of the process, I have produced a wine that is elegant and powerful, intense and balanced.

**General Information:** With vineyards situated in the Waihopai, Awatere and Upper Wairau areas of Marlborough, New Zealand, Ant Moore wines are generally more restrained with minerality, complexity and great balance. Control and hands-on management of the vineyards and the winemaking process, creates rich wines, with ripe flavours and texture and fresh lifted aromas, signatures of the Marlborough terroir. Ant Moore Wines, created with passion.