



<i>Date of Harvest</i>	Marlborough 7 th May - Canterbury 14 th May 2004
<i>Region</i>	Marlborough 21% Canterbury 79%
<i>Brix at Harvest</i>	Marlborough 23.5° Canterbury 15.5°
<i>TA at Harvest</i>	Marlborough 8.35 Canterbury 8.55
<i>pH at Harvest</i>	Marlborough 3.33 Canterbury 3.20
<i>Colour</i>	Pale yellow
<i>Bouquet</i>	Elegant varietal purity with ripe citrus, orange-blossom and hints of honey.
<i>Taste</i>	Fruit driven palate balanced by focused, tangy acid leading to a lifted, fresh citrus finish.
<i>pH in Wine</i>	3.01
<i>TA in Wine</i>	7.00 g/l
<i>Wine residual sugar</i>	20g/l
<i>Wine % alcohol</i>	9.5%
<i>Aging Potential</i>	5 years minimum
<i>Comments</i>	The fruit from both Marlborough and Canterbury was harvested in unusually clean condition with considerable purity of aroma and flavour. The distinct difference in Brix levels led us to produce a style lower in alcohol with some residual sugar, rather than push the wine beyond its natural boundaries. The clear juice was fermented at low temperatures (12 - 14°C) then left on yeast lees post fermentation to further develop both bouquet and palate. Given time, the wine will develop further character in bottle.