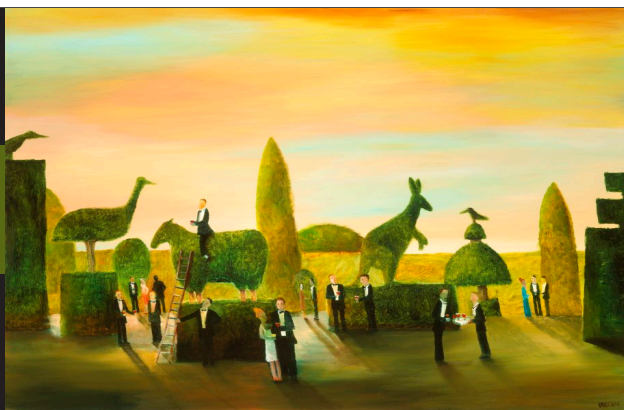


H E S K E T H

HIDDEN GARDEN

2008 Marlborough Sauvignon Blanc

"Two roads diverged in a wood, and I – I took the one less travelled by.
And that has made all the difference." – Robert Frost, The Road Not Taken.



During a fleeting half century in the global wine community, the Hesketh family has always followed the path less travelled by. As a result our winemaking philosophy is somewhat different. We only produce wines from the most celebrated grape varieties, from only the most acclaimed regions for producing those varieties, wherever they may be, anywhere in the world.

Production Notes

Sauvignon Blanc grapes for this wine are from the Spring Creek Vineyard, located between Blenheim and Cloudy Bay. The fruit was picked at optimum ripeness in order to retain the full spectrum of classic Marlborough Sauvignon Blanc flavours - from lifted herbaceous notes through to the riper tropical flavours. Following machine harvesting before the mid vintage rains, the grapes were de-stemmed and crushed. The juice was then inoculated with pure aromatic yeast strains and cool fermented to dry before filtration and bottling.

Tasting Notes

Colour: Pale straw with hints of green and gold.

Aroma: Classic, lifted Marlborough Sauvignon Blanc with capsicum, cut grass, passionfruit and gooseberry.

Palate: Complex and balanced Sauvignon Blanc with tropical notes and a level of herbaceousness that adds interest without dominating. Some hints of green apple. Textured mouth feel, with long lasting flavours and crisp, fresh acidity on the finish.

Food Match: Natural oysters, fresh asparagus, Asian food with lemon grass – or simply on its own.

Cellaring: Drink now or up to three to five years with appropriate cellaring.

Analysis

Alcohol:	12.8%	TA:	7.44 g/L
pH:	3.21	RS:	3.1 g/L

