

## HOLMES SAUVIGNON BLANC

**Vintage:** 2008  
**Appellation:** Nelson, New Zealand  
**Varietal:** 100% Sauvignon Blanc  
**Alcohol:** 12.5%  
**pH:** 6.6  
**Residual Sugar:** 1.5 g/L  
**Winemaker:** Steve Gill

**Organic Certificate:** Grapes and facilities have been certified by Bio-Gro New Zealand and are compliant with the National Organic Program (NOP) of the U.S.D.A.



**Winemaking:** A hot, dry summer contributed to an early harvest with good quality fruit and excellent flavors. The fruit was picked in mid-April. All of the fruit was crushed and de-stemmed before being cool fermented to preserve the vibrant, fresh Sauvignon characters. Estate bottled. Sealed with a screwcap.

**Notes:** Youthful and refreshing. Aromas of fresh herbs and ripe melon. On the palate, crisp, peachy notes are underlain by gooseberry, lime and green apple and mineral notes. Pairing suggestions: seafood bisques, frittata or risotto with goat cheese.

**The Estate:** Sauvignon Blanc is ideally suited to the Nelson region where a combination of warm, sunny days and cool autumn nights, helps to create the intense varietal flavors. The old vines are on Scott Henry trellising and the new vines are trellised on vertical shoot position. The Holmes wines are grown on the Richmond Plains, an organic grape growing and wine making pioneer—producing New Zealand's first Certified Organic Sauvignon Blanc wine; a variety for which New Zealand is world renowned. Holmes wines are carbon negative and the vineyard and winery are managed through their Environmental Management Plan.

**Accolades:** **89 Points**—Wine Enthusiast, September 1, 2009  
**Silver Medal**—2008 Los Angeles International Wine Competition (2007 vintage)

