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DASHWOOD Marlborough, New Zealand

Sauvignon Blanc

Grape Variety: 100% Sauvignon Blanc (61% Awatere Valley, 39% Wairau Valley)

Vinification Process: Fruit for the 2010 Dashwood Sauvignon Blanc was harvested in the cool of night to retain flavor and freshness. Fruit from both the Awatere and Wairau Valley's of Marlborough were blended to add an extra dimension to the wine. The Wairau Valley fruit lifts the aromatics whilst the Awatere component adds an appealing mineral note. Careful winemaking and specific yeast strains were used at our Awatere Valley Winery, so that the vibrant fruit flavours from the vineyard could be preserved in the bottle.

Description: Dashwood Sauvignon Blanc is pale straw in color. The nose has stone fruit, citrus and fresh tropical notes that seep from the glass. The palate is expressive with stone fruit, citrus and fresh tropical flavors that linger on through the crisp finish.

Food Pairing: Pairs well with ceviche, boiled shrimp or oysters on the half shell. Excellent with green salad and goat cheese.

Alcohol: 13.5%

Additional Winery Information: The Dashwood brand was developed by Vavasour Wines in 1989. Given the commitment to using the Vavasour brand for wines true to the Awatere Valley, it provided flexibility within the company's portfolio to have the Dashwood range as a blend of fruit from Marlborough's Wairau and Awatere Valleys. Dashwood wines bring the luscious, clean fruit characters of the Wairau Valley into harmony with the flinty, or mineral, characters of the Awatere (resulting from the comparatively cooler but drier temperatures and slightly less fertile soils).

Created by long-standing winemaker, Glenn Thomas, who joined Vavasour in 1988, Dashwood wines are made in an earlier drinking style than those carrying the Vavasour brand and are considered outstanding value for money by wine buyers across the globe.

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