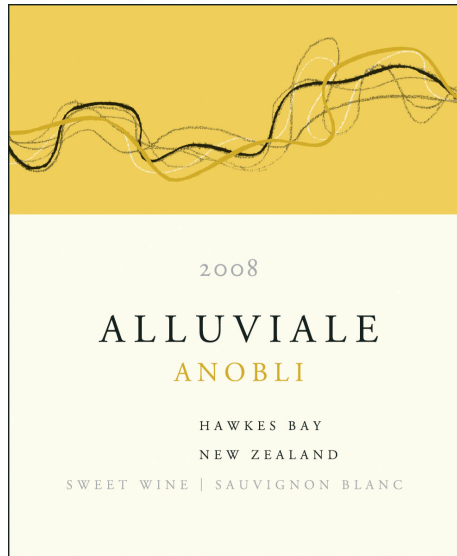


ALLUVIALE

HAWKES BAY, NEW ZEALAND

RED WINE | GIMBLETT ROAD • WHITE WINE | AORANGI ROAD



- Anobli:** French - “to be made noble or knighted”
- Grape Varieties:** Sauvignon Blanc 100%.
- Region:** Mangatahi, Hawkes Bay.
- Vineyards:** The grapes for Alluviale Anobli are grown on the free draining, elevated river terraces on the banks of the Ngaruroro River. A timely infection period followed by warm weather concentrated the intense flavour and natural acidity of Sauvignon Blanc grapes. The grapes were harvested mid May at 52 Brix.
- Color:** Deep straw with a white gold hue.
- Bouquet:** Complex and fragrant. Fig, quince, tangerine and ripe grapefruit combine with hints of honey, toasted hazelnut and crème brulee.
- Palate:** A luscious, full palate showing complex flavours of marmalade, fig, pear and passionfruit. French oak imparts subtle vanillin, peat and spice.
- General:** A powerful, complex and fragrant wine combining fig, quince and ripe grapefruit flavours with toasted hazelnut and spicy oak. High natural acidity provides exceptional balance to the 270g/L of residual sugar. Made in traditional Sauternes style yet with a concentration more akin to Coteaux du Layon and Tokaji.
- Production:** 200 x 12 packs (375mL).
- Cellaring:** Enjoy now or cellar confidently for up to 10 years.
- Technical Notes:** 11.0% alc./vol. pH: 3.68 TA: 10.75g/L RS 270g/L
- Serve:** At 7-9 degrees C. Enjoyable on its’ own, with blue cheese, berries or rich desserts.

Alluviale Anobli has an RRP of \$40 and can be purchased through the website www.alluviale.com or leading retailers.