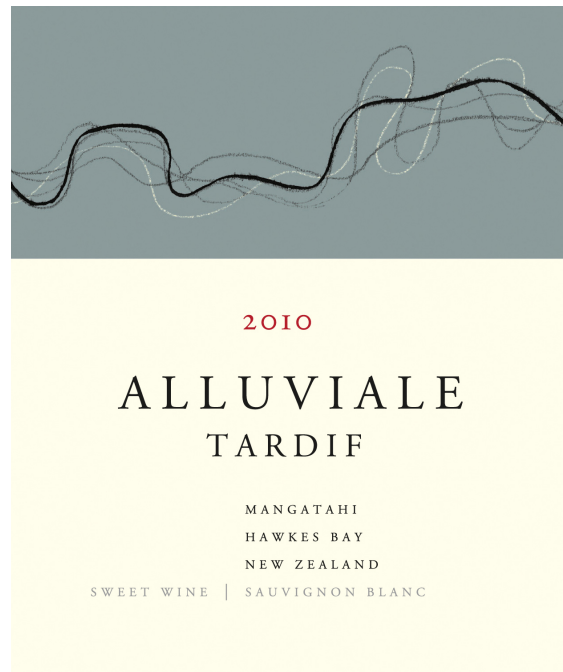


ALLUVIALE

HAWKES BAY, NEW ZEALAND

RED WINE | GIMBLETT ROAD • WHITE WINE | AORANGI ROAD



Tardif:	French - 'late' referring to the late autumn harvest and the wine style.
Grape Varieties:	Sauvignon Blanc 100%
Region:	Mangatahi, Hawkes Bay, New Zealand.
Vineyards:	The grapes for Alluviale Tardif are grown on the free draining, elevated river terraces on the banks of the Ngaruroro River. 2010 vintage provided exceptional conditions to make a late harvest Sauvignon Blanc. An Indian summer enabled the grapes to hang for an extended period through the dry autumn months. The ensuing 'passerillage' or raisining of the grapes creates fruit of extraordinary intensity. The grapes were harvested early June at 35 Brix.
Color:	Pale straw with a white gold hue.
Bouquet:	Fresh and fragrant. Mango, grapefruit and mandarin combine with hints of lime zest, cassis, poached pear and thyme.
Palate:	A delicate palate showing flavours of lychee, marmalade, pear and passionfruit. French oak imparts subtle vanillin and spice.
General:	Rich yet delicate and fragrant, this wine combines mango, passionfruit and lime zest flavours with poached pear and subtle spicy oak. The naturally high acidity, combined with 65g/L of residual sugar make this a perfect wine to enjoy as an aperitif or as a dessert wine.
Aperitif:	From Latin – 'to open up'. 'The aperitif defines a moment rather than a drink. It's that time after work when you relax and enjoy the late afternoon sun with something that refreshes the palate, doesn't blunt the taste buds or fill you up.'
Production:	300 x 6 packs (750mL).
Cellaring:	Enjoy now or cellar confidently for up to 3 years.
Technical Notes:	12.5% alc./vol. pH: 3.62 TA: 7.0g/L RS 65g/L.
Serve:	Well chilled on its own or with fresh strawberries and citrus desserts.

Alluviale Tardif has an RRP of \$27 and can be purchased through the website www.alluviale.com or leading retailers.