



**BENCHMARK BLOCK TWO
'OMAKA SLOPES'
MARLBOROUGH SAUVIGNON BLANC 2008**

Region	Marlborough
Varieties	Sauvignon Blanc
Alcohol:	13.5%
pH:	3.21
TA:	6.6g/L
Residual Sugar:	4.5g/L
Bottle Barcode:	9421003816145
Case Barcode:	9421003816169 (12 bottle case)

Benchmark Block Philosophy

Small parcels of fruit which reflect the particular flavours and styles that we can achieve from the best vineyard sites. For us it is all about producing unique wines with depth of flavour and fruit ripeness that become stand out or benchmark wines for New Zealand.

Vineyards

The fruit was sourced from two north facing hillside vineyards in the Omaka Valley. Chris and Judi Simmonds young vines on clay are only a kilometer from John Kershaw and Jane Buckman's older block with a very low yield in 2008.

Winemaking Notes

Harvested at good Brix levels from very well exposed and clean fruit which was then crushed and cool-fermented at 12-13°C in stainless steel tanks. Some post ferment time on lees followed, to develop palate texture and complexity in the finished wine.

Tasting Notes

A ripe Marlborough style with subtle aromatics and rich flavours of stonefruit / passionfruit on the palate. It is ripe and full with excellent fruit concentration and a long, beautifully balanced finish.

Food Match

Best served lightly chilled as an aperitif or to accompany white meats and most types of seafood from oysters to crayfish.

Awards

Gold Medal - Royal Easter Show Wine Awards, New Zealand, 2009

SILENI ESTATES LIMITED

2016 Maraekakaho Road, RD 1, Bridge Pa, Hastings, New Zealand
Phone: +64 6 879 8768 Fax: +64 6 879 7187 Email: info@sileni.co.nz Web: www.sileni.co.nz