

2006 TENZ-SAUVIGNON BLANC TOM EDDY-NEW ZEALAND

Harvest Information:

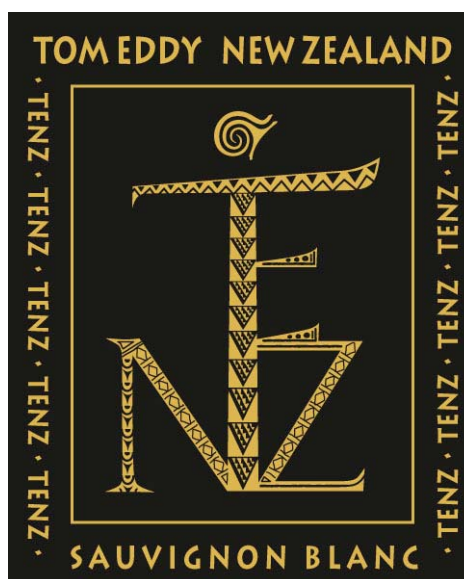
Grapes: 100% Sauvignon Blanc
Vintage: 2006
Appellation: Marlborough, New Zealand
Vineyard: Simmonds Vineyard

Winemaking Information:

Fermentation Medium: 100% Stainless Steel
Fermentation Temperature: Very Cold
Dissolved Oxygen at Bottling: 0.5ppm

Finished Wine:

Bottled: September 5, 2006
Alcohol: 12.5%
Acid: 0.81
pH: 3.07
Residual Sugar: Dry
Production: 633 cases 12x750mL



Winemaker's Notes:

TENZ is a winegrowing partnership between Tom Eddy and his friends in Marlborough, including our primary grape grower Chris Simmonds. The Sauvignon Blanc grapes grow lusciously in the cool Marlborough region, near the village of Renwick, just miles from Cloudy Bay. Winters are cold, but moderate summer breezes coupled with occasional rains temper the heat, allowing for fruit flavor concentration, and juicy, mouth-filling zestiness.

Tom's goal was to add his own stylistic preference of lightness and drinkability to a "classic" fruit forward Kiwi Sauvignon which would complement a wonderful array of food. Careful changes in winemaking and viticulture methods more typical for Napa Valley, but in the New Zealand south island climate, created slight differences in flavor nuances.

Tom's tasting thoughts.... Crisp acidity and bright clean citrus and grapefruit flavors pervade this mouth-watering Sauvignon Blanc. Subtle tropical fruits are nicely layered in the nose with classic Marlborough herbaceousness, adding to the many facets of this food-worthy wine. The 100% stainless steel fermentation makes the wine light and refreshingly crisp, perfect for warm summer days. We've added screwcap packaging to capture and preserve this freshness.