



Tahuna Ice Semillon 2010

Tā-hu-nā (n.) – the New Zealand Maori word for riverbank.

The Tahuna vineyards produce super premium New Zealand wines, with ripe flavour-filled grapes sourced from carefully selected alluvial gravel vineyard sites on New Zealand's East Coast. Warm, sheltered sites are selected for Merlot and Cabernet Franc, while cooler sites provide ideal flavour development in Sauvignon Blanc, Chardonnay and Pinot Noir grapes. Reflecting this care and attention in the vineyard, Tahuna wines are hand-crafted by a team of experienced Winemakers to produce rich, soft and approachable wines of exceptional quality.

Region – Hawke's Bay

Varieties – Ice Semillon

Winemaking Notes – Semillon grapes were harvested late in the season to provide aromatic, richly-flavoured juice. The juice was chilled to turn the water component to ice, further concentrating the sweetness and flavour of the remaining juice. The fermentation of the concentrated juice was stopped when the ideal balance of sweetness and alcohol was reached.

Technical Notes – Alcohol: 10%, pH: 3.2, TA: 6.7 g/L, Residual Sugar: 75 g/L

Tasting Notes – Tahuna "Ice Semillon" shows ripe citrus and pineapple characters. The sweetness on the palate is balanced with a clean finishing acidity to give a food friendly style.

Food Match - Fresh fruit, blue cheese and creamy desserts.