

KATO

SAUVIGNON BLANC
MARLBOROUGH

2010 Sauvignon Blanc

Region: Marlborough

Variety: 100% Sauvignon Blanc



Kato Sauvignon Blanc is sourced from Marlborough, New Zealand, the premier New World growing region for this varietal. The vineyards are located in the Awatere Valley, where coastal influences protect the fruit from sharp morning frosts. The word Kato means “harvest” in Maori, referring to the unique heritage of the region. The Kato logo is a representation of three intertwined whale tails and was inspired by the Cook Strait, which separates the North and South Islands of New Zealand and is a migration route for humpback whales. As a wine company dedicated to sustainable principles in the vineyard we are also concerned with the protection of all natural environments, including the ocean and the creatures in it.

2010 Vintage

The 2010 vintage started slowly with unseasonably cool spring weather through to December, where we experienced a late cool flowering. Over February, March and April we enjoyed the fantastic dry weather patterns Marlborough is renowned for, with warm days and cool nights enhancing the grapes natural flavours. Overall the season produced outstanding wines brimming with varietal flavour, structure and intensity.

We selectively harvested parcels of Sauvignon Blanc and fermented each individually, selecting four for the Kato Sauvignon Blanc. Grapes were crushed, de-stemmed, chilled and pressed gently, with minimal handling. After two days cold settling the clear juice was racked from the lees then underwent a long cool fermentation in stainless steel tanks for four weeks to ensure optimal fruit characteristics were captured and maintained. Post fermentation the wines were racked off fine lees and left to settle. Prior to bottling the wine was stabilised and filtered.

Tasting Notes

Kato Sauvignon Blanc 2010 is brimming with notes of dried thyme, citrus and guava. The palate exhibits the same full fruit with a long, flinty mineral finish. Enjoy chilled with fresh seafood and chicken.

Wine Analysis

Acid: 8.0 g/l

pH: 3.38

Alcohol by volume: 13%

Harvested: April 2010

UPC: 081761 70082



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