

2014 Cellar Selection Sauvignon Blanc

Marlborough • 100% Sauvignon Blanc

A pure expression of Marlborough Sauvignon Blanc, bursting with aromas of passionfruit, melon, nettles and fresh herbs. The palate is powerful and juicy, displaying vibrant grapefruit notes with fantastic mid-palate weight, and lively integrated acidity. Enjoy now and until 2017.

FOOD PAIRINGS

fresh pan fried scallops, fish and grilled seasonal vegetables



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2010 Taylors Pass Single Vineyard Pinot Noir

Marlborough • 100% Pinot Noir

With an aromatic bouquet of red and dark cherry the perfume is alluring and refined. The palate has layers of concentrated fruit displaying gentle spice, delicate oak handling and a long grainy texture. This stylish wine is sleek and succulent with charming balance and elegance.

FOOD PAIRINGS

red and white meats including lamb, duck and wild game



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2009 Reserve Gimblett Gravels Cabernet Sauvignon Merlot

Hawkes Bay • 75% Cabernet Sauvignon, 25% Merlot

Dark purple hue in color. The nose shows lovely aromatic purity with tight knit layers of red plum and cassis, mingling with roasted coffee bean, dried thyme and complex cedary spice nuances. The palate is soft yet concentrated, beautifully focused with fine-grained tannins and integrated oak.

FOOD PAIRINGS

grilled steak, pasta with meat sauce, hard cheeses



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