

# Mackereth House Wines

## HORATIO

### 2008 Chardonnay Sauvignon Blanc

#### Vintage notes

2008 was one of the best years of the decade. Winter and spring rains recharged the subsoil moisture levels, and fine weather during flowering facilitated good fruit set. The summer ripening period was generally mild with below average temperatures so that the grapes could ripen slowly thereby maximising flavour development.

#### Winemaking

Sauvignon Blanc and Chardonnay grapes were picked in the cool early hours of the morning, crushed and must chilled en route to the press. Several hours skin contact prior to pressing enhanced flavour intensity. After careful aging and blending in our cellars the wines were assembled to create the perfect balance. The wines was then very gently stabilised to maintain the delicate flavours before being bottled on the estate as part of our enhanced quality processing.

#### Tasting notes

Bright gold in colour, this full flavoured blend of two of the world's most popular grape varieties has produced a delightful wine with fresh tropical pineapple, lolly banana confectionary notes and a light touch of oak from several months in French oak. The palate has lovely texture from time on lees adding extra flavour and weight to a very clean, bright and fruity wine that drinks beautifully now and will improve for several years.

#### Food Matching

Roast chicken, tapas or veal saltimbocca.

#### Technical details

Chardonnay	55%
Sauvignon Blanc	45%
Alcohol	11.5 %
Cellaring:	Drink now.
Serving temp:	Slightly chilled 6° to 9° Celsius

**Awards:** 1 Medal

