



HOME OF
Frog Rock, Home Creek &
Weka Ranch Vineyard



2007 Sauvignon Blanc-Semillon

Sauvignon Blanc

| | |
|-----------------|----------------|
| Harvest Date | April 16, 2007 |
| Brix at Harvest | 22.5 degrees |
| PH | 3.27 |
| TA | 7.9 g/L |

Semillon

| | |
|-----------------|------------------------------------|
| Harvest Date | April 23, 2007 |
| Brix at Harvest | 20.0 degrees |
| PH | 3.23 |
| Finished Wine | Sauvignon blanc 75% --Semillon 25% |
| TA | 8.0 g/L |
| Alcohol | 13.16% |
| Vineyard | Frog Rock |

Release Date March 2008
Winemaker Scott Berry

Wine Notes: The grapes were hand picked then gently pressed and settled. Fermented 100% in stainless steel the fruit's aromatic freshness has been preserved through the use of cool vinification temperatures. Four months on gross and fine lees during fermentation and aging have added weight and complexity to nose and palate. A wonderful seam of limestone underpins crisp green fruits. Drink now and for the next 2 years.

The Northfield Wines collection includes estate grown Chardonnay, Pinot Noir, Sauvignon Blanc/Semillon and Riesling.

We are proud that in October 2008 we received our Sustainable Winegrowing New Zealand (SWNZ) Accredited Vineyard accreditation. This involved a year-long review process by an independent auditor and certifies that we adhere to a strict code of farming and wine making practices. Our commitment to sustainability is a cornerstone of our company philosophy and we look forward to continuing to use environmental best practices in all aspects of our business.

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