

## Iona Sauvignon Blanc 2010

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On the nose high floral notes of honeysuckle, lemon zest and ruby grapefruit over-lay Iona's distinctive herbal undertones. The palate is keenly balanced showing cut green apples and lime marmalade followed by great minerality and length.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Iona Wines

**winemaker :** John Seccombe

**wine of origin :** Elgin

**analysis :** alc : 13.8 % vol   rs : 2.5 g/l   pH : 3.3   ta : 6.1 g/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Mineral

**pack :** Bottle   **closure :** Screwcap

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**in the vineyard :** The cool climate ensures long, slow physiological ripening of the grapes under ideal growing conditions, with the sugar, pH, acid and flavour compounds being in balance to produce elegant, low alcohol wines of distinction.

Iona's Sauvignon blancs are making a name for themselves as one of the finest examples of this grape variety in the world.

**about the harvest:** The Sauvignon Blanc is harvested in late March and reds in late April/early May.