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# TEN SISTERS

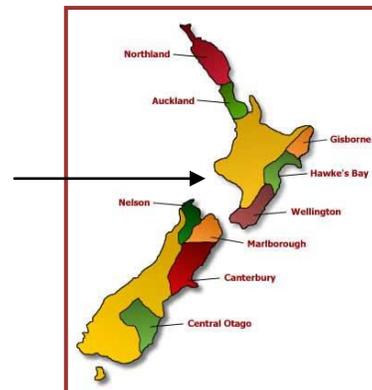
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Sauvignon Blanc

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## • WINE ESTATE

Ten Sisters is sourced from the King family's vineyard and is named after the ten King daughters, who have one brother. Their parents, Robert and Mary King, had long dreamt of having a family wine label, and—after years as a contract grower for another label—are delighted to see that dream realized. Robert and Mary were among the first settlers in Invercargill, the southernmost city in New Zealand

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## • SOIL

The King family vineyard's soil originated from glacial outwash and is primarily loess (fine windblown soil derived from glacial deposits). Less extensively worked by the river system than more northern Marlborough subregions, the Southern Valleys' soil has significant amounts of gravel and clay. While the Wairau River moderates the viticultural climate of the more northern subregions, cold air descends from the mountains into the Southern Valleys to create a cooler climate that leads to later ripening and more vibrant flavors.

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## • GRAPE VARIETY

100% Sauvignon Blanc

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## • VINIFICATION

The fruit was machine-harvested, then pressed to tank and settled with enzyme. Once clear, the juice was racked, inoculated with cultured yeast strains, and fermented at 57°F. The wine remained on yeast lees for 3 months, before racking to fine lees for another 3 months. It was also mixed to add complexity to the wine.

The 2011 vintage experienced warm spring rains until mid-summer, giving the vines vitality. The screwcap and lengthy lees contact will give the wine three to five years of shelf life.

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## • AWARDS

Wine Spectator: top value

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## • TASTING NOTES

**Aroma:** Delightfully fragrant, with classic sauvignon blanc. Aromas, refined minerality, and ripe citrus.

**Palate:** Good concentration on the palate, with complexity and weight from prolonged lees contact. Shows tropical fruits, excellent structure, and fine acidity. Crisp, lively, and elegantly layered. The finish is long and well-balanced.