

# Tasting Notes

## 2010 Alibi

Bud Break: April 19, 2010  
Veraison: August 12, 2010  
Oak Regime: Semillon barrel fermented in Puncheons  
Harvest Dates: September 22, 2010  
Bottling Dates: March 2 -3, 2011  
Final Blend:

- Sauvignon Blanc 75%
- Semillon 25%

Alcohol: 13.5%

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## Winemaker's Notes

The nose on the 2010 Alibi has a very interesting complexity of lemon citrus, with floral notes and hints of honey and grapefruit zest. The palate is smooth and tangy with flavours of pineapple, mandarin orange and Granny Smith apple. It is nicely balanced white has a medium body with a pure intensity that enables it to be very approachable. The finish is fresh and clean with beautiful finesse. The 2010 Alibi is a very versatile food wine, and is exceptional with seafood."

GRAHAM PIERCE, WINEMAKER

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## 2010 Vineyard Notes

The 2010 growing season was a challenging but rewarding one. It started off with a cooler and wetter than normal spring which delayed bud burst. A long, cool but dry summer showed steady growth in the vines and with careful leaf removal for sun exposure and precise reduction in crop levels, optimal ripeness of the fruit was achieved. With an extended fall and prolonged hang-time, another great vintage was achieved."

STEVE CARBERRY, WINEGROWER

