

This wine has been specially selected for World Wine Headquarters portfolio of wines from around the world.

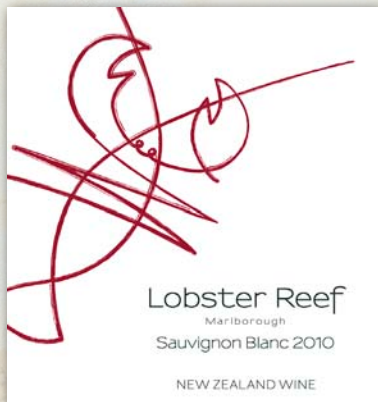


It exhibits the qualities and distinctiveness that warrants its recognition as one of the world's finest wines.

Lobster Reef

MARLBOROUGH • NEW ZEALAND

Rock lobster! These brightly-coloured crustaceans have made the Marlborough coastline home as long as anyone in the area can remember and we thought their quirky nature perfectly reflected what Lobster Reef wines are all about.



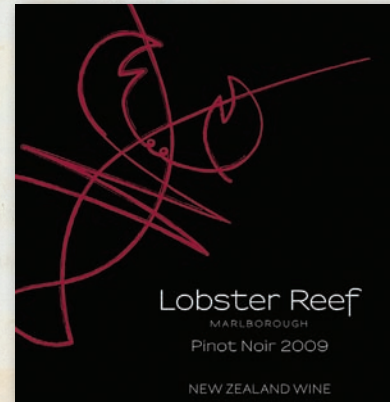
2010 Lobster Reef Marlborough Sauvignon Blanc

From one of the most southerly (and driest) vineyards in Marlborough comes this outstanding Sauvignon Blanc. Wonderfully aromatic, with citrus notes in abundance. The taste is even better. Bright, lively and immensely refreshing. Beautifully balance. Yes, it will match up beautifully with fresh lobster or any other fresh seafood, but it is equally appealing as an aperitif wine. Enjoy.

Vineyard: Marlborough, New Zealand

Variety: 100% Sauvignon Blanc

Wine analysis: 13.12% alcohol • 7.7g/l titratable acidity
• 4.5g/l Residual sugar • pH: 3.21



2009 Lobster Reef Marlborough Pinot Noir

Cultivation: Our viticulture team has carefully managed these Pinot Noir grapes to ensure that the fruit was harvested at optimum ripeness. Rapid processing in the winery ensures the fruit's character is captured perfectly delivering to your glass an approachable, fruit driven Pinot Noir.

Character: The palate has gorgeous berry flavours which mingle with the spicy oak. It is a well-balanced wine with lingering fruit flavours.

Cuisine: Match with duck or lamb dishes. Enjoy now or over the next two to three years.

Vineyard: Marlborough, New Zealand

Variety: 100% Pinot Noir

Wine analysis: 13.17% alcohol • 5.9 g/l titratable acidity
• 1.1 g/l Residual sugar • pH: 3.65