



**90 Points  
Gold Medal  
Nittnaus  
2006 Sauvignon Blanc**

**Burgenland**

*Creamy custard, lemon curd, and grassy herb aromas. A silky entry leads to a tart, fruity medium body of lemon marmalade, straw, and faint herb aromas and a crisp, citrus and white strawberry, and mineral accented fade. A finely tuned table wine to serve with lighter fare.*

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