



CLASSICS:

Marlborough Sauvignon Blanc 2019

This is a classic Marlborough Sauvignon Blanc which is consistently produced in a fuller, riper, softer style that develops well. Clean, fresh and tropical, with fruit from several vineyards situated throughout Marlborough.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	Predominately MS
Harvest method	Machine
Harvest Dates	27 th March to 3 th April
Harvest Analysis	Various
Processing	Crush – destemmed.
Fermentation vessel	Stainless Steel tanks
Fermentation	Inoculated and wild yeast
Malolactic	Minimal
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.5 g/L
pH	3.30
Residual sugar	3.0 g/L

WINEMAKER NOTES

Tasting Note

Aromas of lemon blossom, lime and blackcurrant with a touch of guava. Textured and sweet fruited, current, gooseberry, apple and ripe citrus with juicy green notes and a gentle spice. Very long with lingering passionfruit.

Recommended food

Screams out for seafood (think fresh oysters)!

Recommended cellaring 0-3 years

First vintage 1991

AWARDS

SILVER MEDAL New York Wine & Spirits Competition 2019



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