



BLACK LABEL:

# Marlborough Sauvignon Blanc 2018



A wine first produced in 2005 that is sold exclusively to restaurants and bars. The Black Label Sauvignon Blanc has been developed to complement food. Displaying the pungent and crisp characteristics that set Marlborough sourced fruit apart, shows greater depth and complexity on the palate.

## INFORMATION

<b>Grape Varieties</b>	Sauvignon Blanc
<b>Region</b>	Marlborough
<b>Vineyard/s</b>	Own Estates
<b>Clonal Selection</b>	Predominately MS
<b>Harvest method</b>	Machine
<b>Harvest dates</b>	20th March – 7th April
<b>Harvest Analysis</b>	20.5-24 °Brix; pH 3.20-3.38; TA 8.3-8.7 g/L
<b>Processing</b>	Crush - destemmed
<b>Fermentation vessel</b>	Stainless steel tank.
<b>Fermentation</b>	20% wild yeast ferments, balance inoculated with a combination of <i>Saccharomyces cerevisiae</i> , <i>Kluyveromyces thermotolerans</i> and <i>Torulasporea delbrückii</i>
<b>Malolactic</b>	No
<b>Fining</b>	Isinglass
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

Alcohol	13.5%
TA	6.5 g/L
pH	3.45
Residual sugar	2.6g/L

## WINEMAKER NOTES

Blackcurrant and citrus aromas with white florals, minty herbals and a touch of smoke. Immediate fruit attack on entry - mandarin, red apples, passionfruit that then moves through the spectrum to lime, lemon and feijoa/herbals. Tropical and textured with freshness and length.

### Recommended food

Can be enjoyed with a variety of food. Serve it with veal, seafood (brilliant with oysters) or a chicken dish such as a mild chicken korma with crispy poppadoms.

**Recommended cellaring** 0-5 years

**First vintage** 2005

## AWARDS

<b>91 POINTS</b>	James Suckling, <a href="http://www.jamesuckling.com">www.jamesuckling.com</a> , Oct 2018
<b>90 POINTS</b>	Decenter World Wine Awards 2019
<b>GOLD MEDAL</b>	Las Vegas Global Wine Awards 2019
<b>GOLD MEDAL</b>	Korea Wine Challenge 2019
<b>GOLD MEDAL</b>	International Wine & Spirits Awards 2019



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