



BLACK LABEL:

Marlborough Sauvignon Blanc 2020



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

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| Grape Varieties | Sauvignon Blanc |
| Region | Marlborough |
| Vineyard/s | Own Estates |
| Clonal Selection | Predominately MS |
| Harvest method | Machine |
| Harvest dates | Various |
| Harvest Analysis | Various |
| Processing | Crush - destemmed |
| Fermentation vessel | Stainless steel tank. |
| Fermentation | 5% wild yeast ferments, balance inoculated with a combination of <i>Saccharomyces cerevisiae</i> , <i>Kluyveromyces thermotolerans</i> , <i>Torulaspora delbrückii</i> and a natural <i>S. cerevisiae</i> & <i>S. cariocanus</i> hybrid |
| Malolactic | 13% |
| Fining | Gelatine |
| Filtration | Yes |



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

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|----------------|---------|
| Alcohol | 13.0% |
| TA | 6.3 g/L |
| pH | 3.24 |
| Residual sugar | 3.2g/L |

WINEMAKER NOTES

Richly perfumed with mango and nectarine, mineral and lime. Sweet herbals and a hint of fresh pea out of the pod.

Sweet fruits, mango and golden kiwifruit, are quickly joined by a light spice element along with quince and mandarin. A complex and mouth-watering wine.

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.

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| First vintage | 2005 |
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AWARDS

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|-----------|---|
| 95 POINTS | Cameron Douglas MS, The Shout, Dec 2020 |
| 5 STARS | Winestate Magazine, March 2021 |
| 90 POINTS | JamesSuckling.com, Jan 2021 |



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