



Marlborough Sauvignon Blanc

A classic Sauvignon Blanc with all the hallmark characteristics of Marlborough.

Produced in a fuller, riper, and softer style that develops well, this wine is clean, fresh and tropical, with fruit harvested from several vineyards situated throughout Marlborough.







WINEMAKER NOTES

Sweet citrus, redcurrant and tropical fruits overlay fresh herbs and mineral elements.

On entry fresh tropical/ fruit salad fruits. The mid-palate adds juicy ripe citrus and blackcurrant with spice and lime joining and extending the finish. A wine with flesh and volume - a flavourful mouthful.

FOOD RECOMMENDATION

Seafood - especially oysters!

AWARDS

GOLD

San Antonio Stock Show & Rodeo Wine Competition 2023

GOLD

Shanghai International Wine Challenge 2023

DOUBLE GOLD

RESERVE CLASS CHAMPION
Houston Rodeo Uncorked
International Wine Show 2023

4 STARS

Michael Cooper, NZ Listener magazine, June 2024

INFORMATION

First Vintage	1991
Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest Method	Machine
Harvest Dates	21 March to 9 April
Harvest Analysis	Various
Processing	Crushed and destemmed
Fermentation Vessel	Stainless steel tank
Fermentation	Inoculated and a small portion wild yeast. Temperature range 12-21C / 54-70F
Malolactic	Minimal
Fining	Gelatine
Filtration	Yes

TECHNICAL NOTES

Alcohol	12.5%
TA	6.5 g/L
рН	3.34
Residual Sugar	3.3 g/L