



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

Perfumed and lifted. Notes of mandarin and spice with blackcurrant, honeydew melon and apple. Mineral notes.

Soft lime entry soon joined by riper citrus and florals. Apple & green kiwifruit and sweet spice lingers. Lively and expressive with a medium light weight and a fine texture. Layers of fruit distributed across the entire palate.

FOOD RECOMMENDATION

Seafood - especially oysters!

AWARDS

90 POINTS - Hong Kong International Wine & Spirits Competition 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 de-stemmed
Fermentation Vessel	Stainless steel tank
Fermentation	Inoculated with Saccharomyces cerevisiae, Torulaspora delbrueckii, Kluyveromyces thermotolerans and Lachancea thermotolerans for added complexity of flavour and mouthfeel. Temperature range 14-18C
Malolactic	5%
Fining	Plant Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.54 g/L
рН	3.28
Residual Sugar	3.8 g/L