



Marlborough Sauvignon Blanc

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

Fennel and tea with gooseberry, lime and floral notes.

Silky and densely textured with sweet fruit on entry, lemon, stone fruits, and green tropical flavours. The mid palate introduces fresh garden herbs and guava with lingering slate and lime on the finish. Refreshing and full of interest.

FOOD RECOMMENDATION

A perfect partner to any seafood - especially oysters!

AWARDS

INFORMATION

Grape Varieties	100% Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	Various
Processing	Crushed and de-stemmed
Fermentation Vessel	Stainless Steel tanks
Fermentation	Inoculated with Saccharomyces cerevisiae, Torulaspora delbrueckii, Kluyveromyces thermotolerans and Lachancea thermotolerans. Temperature range 14-18C
Malolactic	5%
Maturation	3months + on lees.
Fining	Plant Protein
Filtration	Yes

TECHNICAL NOTES

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