

# Marlborough Organic Sauvignon Blanc

A vigorous but sophisticated New Zealand Sauvignon Blanc produced from selected organic vineyard blocks in the Wairau and Awatere Valleys.

A vibrant and pure wine - juicy, yet soft, with good depth and body that truly stands in a class of its own.





### 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

Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infuse olive oil.

# **AWARDS**



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# **INFORMATION**

First Vintage 2020

Grape Variety Sauvignon Blanc

Region Marlborough

Clonal Selection Various

Harvest Method Machine

Harvest Dates Various

Harvest Analysis N/A

Processing Grapes quickly crushed and pressed. 60% Oxidatively

handed 30% Reductive

Fermentation Vessel Stainless Steel tanks

30% Wild (Indigenous yeast)

Fermentation fermentation balance inoculated. Temperatures

ranging from 14C to 21C

Malolactic 30%

Fining Yeast hulls

Filtration Yes

# **TECHNICAL NOTES**

Alcohol 13.5%

TA 5.7 g/L

pH 3.36

Residual Sugar 2.24 g/L