

esk valley.

MARLBOROUGH SAUVIGNON BLANC 2018



VINEYARD DESCRIPTION

Stony vineyard sites in the Wairau Valley (40%) and further south in the cooler Awatere Valley were selected for this wine. The Wairau Valley fruit provides the blended wine with structure and tropical fruit notes while the Awatere Vineyard offers acidity and pungent notes of nettle, pea pods and gooseberry. The vineyards are all carefully managed and crop thinned in the pursuit of quality fruit.

WINEMAKING

The individual vineyard parcels were harvested and transported to the winery for immediate pressing to capture the freshness of the fruit. Fermentation was conducted at cool temperatures utilising selected yeast strains. At the completion of fermentation, the finished wines were left on lees and stirred to gain richness and complexity before blending and bottling in late July 2018.

WINEMAKER'S COMMENT

This is an intensely aromatic wine in a classic Marlborough style. True to its origins its flavours are a medley of ripe tropical fruits and notes of citrus and fresh herbs. It is dry and medium bodied with a crisp refreshing finish.

FOOD MATCH

This dry wine is a perfect match for seafood and many Asian inspired dishes.

IDEAL DRINKING

2018 - 2021

TECHNICAL DETAILS

Region: Marlborough
Variety: Sauvignon Blanc
Oak Use: NA
Alcohol: 13.0%
pH: 3.37
Total Acidity: 7.6g/L
Residual Sugar: 2.5g/L
Barcode:



May contain milk.
Contains sulphites. Suitable for gluten free diets.
www.eskvalley.co.nz