

MARLBOROUGH

SAUVIGNON BLANC 2017

AWARDS & ACCOLADES

Gold - NZ International Wine Show 2017 4.5 stars - Winestate 2017

VINEYARD DECRIPTION

Vineyard sites in the Wairau Valley (33%) and further south in the cooler Awatere Valley were selected for this wine. The Wairau vineyards are planted on heavier soils providing the blended wine with structure and body while the Awatere vineyards are planted on gravelly free draining soils and due to the cooler nature of these sites, pungent aromas of nettle, gooseberry and pea pod are found in the finished wine. The vineyards are all carefully managed with crop thinning to limit yield and maximise quality.

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. Following the ferment, the wines were left on lees to gain richness and complexity before blending and bottling in late August 2017.

WINEMAKER'S COMMENT

This is a very intensely aromatic wine. True to its Marlborough origins, its flavours are a medley of ripe tropical fruits, citrus and cooler notes of green fruits and fresh herbs. It is rich and full bodied with a crisp dry finish providing freshness and length.

FOOD MATCH

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

IDEAL DRINKING

Enjoy from 2017 - 2020

TECHNICAL DETAILS

Region: Marlborough

Variety: 100% Sauvignon Blanc

Alcohol: 13.0% pH: 3.33

Total Acidity: 7.9gL Residual Sugar: 3.5gL



