

## 2018 MARLBOROUGH SAUVIGNON BLANC

Sustainable Wine NZ Registration Number: NZWE4CF783E7

### Winemakers Notes

As always, with this wine, we are attempting to capture the ‘essence of Marlborough’. In total, we have selected six parcels of fruit to craft this wine. Five of the parcels are from the Wairau Valley and surrounds and there is a dash of fruit from the Awatere Valley. Each site adds a different aspect to the finished product, thus allowing us to give you an overview of what this wonderful region can achieve with Sauvignon Blanc.

### Analysis

**Alc** 12.5%      **Acid** 7.9g/L      **Res Sugar** 2.6g/L      **pH** 3.37

### Tasting Notes

**Colour:** Marlborough Sauvignon Blanc is always very pale when it is young. As this wine ages, it will develop straw and green-gold tints.

**Bouquet:** A melange of gooseberry, passionfruit, and nectarine backed with a touch of sweat. This is all woven together by a delightful herbal lift.

**Palate:** This wine has a wonderfully inviting palate. It is rich and fleshy, yet retains classic Marlborough Sauvignon Blanc raciness.

### Cellaring

Marlborough Sauvignon Blanc is always at its best in the first 24 months after vintage. The wine will age gracefully for a number of years, but the aromas and flavours will change.

### Food Matches

Young Sauvignon Blanc is a very refreshing aperitif. It is also a great accompaniment to seafood dishes, especially mussels, oysters and squid.

### Independent Reviewer's Comment

“Fresh and vibrant, the immediately appealing bouquet shows feijoa, apricot, green rockmelon and lemon peel characters, leading to a delectably expressed palate that is lively and refreshing. The wine offers lovely fruit purity and intensity, finishing succulent and lingering.” Wine Orbit July 2018

### Awards

91 Points, 4 ½ Stars – Wine Orbit July 2018

3½ Stars – Winestate, March 2019