



## 2013 MARLBOROUGH SAUVIGNON BLANC

Sustainable Wine NZ Registration Number: SW76F727C494

### Winemakers Notes

Vintage 2013 was glorious in Marlborough. Warm, settled weather allowed us to harvest each block at the perfect time. Our 2013 Marlborough Sauvignon has been assembled from a number of parcels of fruit. The biggest components come from the Dillons Point and Brancott Valley sub regions with supporting roles played by Wairau Valley fruit. All parcels are separately vinified and then assembled once we have assessed them.

### Analysis

**Alc** 13%                      **Acid** 7.4g/L                      **Res Sugar** 2.5g/L                      **pH** 3.41

### 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. The vintage was so warm that herbal component in the wine is very subtle.

**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 18 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

### Awards

**Gold Medal** – NZ International Wine Show 2013

**Silver Medal** – Spiegelau International Wine Competition 2013