

## 2014 MARLBOROUGH SAUVIGNON BLANC

Sustainable Wine NZ Registration Number: SW65B9378C7B

### Winemakers Notes

In 2014 we have assembled our Marlborough Sauvignon Blanc from parcels in Dillons Point, the Brancott Valley and Spring Creek. Each parcel contributes something different to the wine and overall they give us a wine that is truly 'essence of Marlborough'. As always, our fruit is juiced in Marlborough and clean juice is sent to Auckland for vinification. We keep each parcel separate, and post vintage they are assessed and we choose which components will be used to craft our Marlborough Sauvignon Blanc.

### Analysis

**Alc** 13%      **Acid** 6.3g/L      **Res Sugar** 2.6g/L      **pH** 3.48

### 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 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

"It's beautifully lifted on the nose displaying stone fruit, feijoa and lime zest characters, followed by a succulent palate that's intense and lively. The wine shows plenty of attractive flavours, leading to a refreshing finish." Wine Orbit Aug 2014

### Awards

91 Points - Wine Orbit Aug 2014