



2014 SV MARLBOROUGH SAUVIGNON BLANC 'DILLONS POINT'

SUSTAINABLE WINE NZ REGISTRATION: SW6B44AF95AE

Winemakers Notes

Again, in 2014, we have crafted our 'Dillons Point' Sauvignon Blanc using fruit from Alan and Petrina Shutkowski's vineyard in Morgans Road, mid-way between the Eastern outskirts of Blenheim and the shores of Cloudy Bay. There are small supporting roles played by some other vineyards also. As always, the ferment was conducted in stainless using yeasts that we know to be capable of amplifying Sauvignon Blanc's irresistible aromas and flavours. Wines from 'Dillons Point' always have an incredible depth of flavour, persistence and longevity.

Analysis;

Alc 13 % **Acid** 7.0g/L **Res Sugar** 3.5g/L **pH** 3.48

Tasting Notes

Colour: As always, this wine is very at bottling. As the wine ages, it will pick up pale green and gold tints.

Bouquet: Marlborough Sauvignon Blanc at full throttle! There are masses of passionfruit and nectarine along with herbal nuances and a touch of sweat for complexity.

Palate: This wine is full bodied for a Sauvignon Blanc. It retains the typical racy acidity of the variety, but also has mid palate richness and loads of sweet fruit on the finish.

Cellaring

Best drunk while young and fresh. The wine will probably cellar very well but the flavours and aromas will change over time.

Food Matches

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

Suggested wine list description

Marlborough Sauvignon Blanc at full throttle! There are masses of passion fruit and nectarine along with herbal nuances and racy acidity. This wine is best served slightly chilled and is best drunk while it is young and fresh.

Independent Reviewer's Comment

"Delicious now, the 2014 vintage is mouthfilling, with generous, ripe tropical-fruit flavours, a slightly 'salty' note, and a lingering finish." Michael Cooper

Awards

Four Stars – Michael Cooper's Buyer's Guide 2016
Four Stars - Winestate Magazine March/April 2015