

2015 MARLBOROUGH SAUVIGNON BLANC

Sustainable Wine NZ Registration Number: SWD4CF798344

Winemakers Notes

Naturally low yields in 2015 gave us fruit with extraordinary concentration and this is reflected in the finished wine. As always, with this wine, we are attempting to capture the ‘essence of Marlborough’. This means that we are using a complex assemblage of vineyards covering the Wairau Valley, the Southern Valleys, the upper Wairau and also the Awatere Valley. In total, we have selected ten parcels of fruit from which to craft this wine. Each site adds a different aspect to the finished product.

Analysis

Alc	12.5%	Acid	6.9g/L	Res Sugar	3.8g/L	pH	3.32
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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

“Classically expressed and intensely aromatic, the bouquet shows passionfruit, nectarine and feijoa characters with a hint of musky complexity. It is powerful and delectable on the palate, and offers punchy fruit flavours and juicy acidity. The wine is bold and flavoursome, and is hugely appealing.” Sam Kim, Dec 2015

Awards

5 Stars/93 Points – Wine Orbit December 2015

Silver Medal – Royal Easter Show Wine Awards 2016