

## 2016 MARLBOROUGH SAUVIGNON BLANC

Sustainable Wine NZ Registration Number: NZWB5AB24993

### Winemakers Notes

Marlborough had a tremendous harvest in 2016. All parcels were harvested in beautiful condition. As always, with this wine, we are attempting to capture the ‘essence of Marlborough’. In total, we have selected six parcels of fruit from Spring Creek, the Waihopai Valley, Grovetown and the Brancott Valley to craft this wine. Each site adds a different aspect to the finished product.

### Analysis

**Alc** 12.5%      **Acid** 7.3g/L      **Res Sugar** 4g/L      **pH** 3.25

### 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

“Bright, fresh and zesty with hints of flint and loads of pineapple, lemonade citrus, gooseberry and herbs with capsicum on the finish where touches of boxwood and purple basil mingle.”

### Awards

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

**93 Points/5 Stars** – Wine Orbit, Nov 2016