

2017 MARLBOROUGH SAUVIGNON BLANC

Sustainable Wine NZ Registration Number: NZWDE6EC7A96

Winemakers Notes

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** 8.1g/L **Res Sugar** 3g/L **pH** 3.27

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 fragrant, the bouquet shows nectarine, green rockmelon, feijoa and lemon zest characters. The palate delivers excellent vibrancy and fruit intensity, brilliantly supported by fine texture and lively acidity. Classically expressed and highly enjoyable.” Wine Orbit March 2018

Awards

91 Points, 4 ½ Stars – Wine Orbit March 2018