



2018 DELTA SAUVIGNON BLANC

AN EXPRESSIVE AND ELEGANT SINGLE VINEYARD SAUVIGNON BLANC, RICH IN PASSIONFRUIT, BLACKCURRANT AND SMOOTH MINERAL NOTES.

WINEMAKER Heather Stewart	ALCOHOL 13%	RESIDUAL SUGAR 2.5g/L
ACIDITY 6.9g/L	PH 3.42	VEGAN FRIENDLY



TASTE PROFILE

COLOUR: PALE STRAW

NOSE: AROMAS OF PASSIONFRUIT, BLACKCURRANT, LEMONGRASS AND FRESH ZESTY LIME.

PALATE: A VIBRANT AND WEIGHTY PALATE SHOWING CHARACTERISTICS OF RIPE BLACKCURRANT, PASSIONFRUIT AND A MINERAL FINISH.

FROM THE LAND:

Selected from a single vineyard in the Dillons Point area of Marlborough. Close to the ocean, this sub-region has long hot days and cool nights, ensuring the grapes fully ripen, whilst maintaining intense tropical fruit characteristics.

The 2018 vintage started with cool spring weather, which extended the length of flowering, leading to open bunches with reduced potential for disease pressure during the early autumn rains. Lower crop levels led to increased intensity of flavours and good acidity with particularly expressive tropical characteristics.

TO THE WINERY:

Ripening steadily throughout the growing period, the fruit was

continually monitored until the right balance of flavour and physiological ripeness was attained.

During a cool evening, the vineyard was machine harvested and the grapes quickly transported to the winery where they were destemmed and pressed. After settling, the juice was fermented at cool temperatures to retain fruit flavour and freshness.

FLAVOURS & FOOD:

The 2018 Sauvignon Blanc has an expressive and weighty palate, with intense aromas of passionfruit, black currant and a hint of sea salt.

An ideal match with pan-fried scallops, soft Goat's cheese or Marlborough mussels.

ACCOLADES:

Wine Orbit, Sam Kim, 2019



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