



ALAN McCORKINDALE

2013 Marlborough Sauvignon Blanc

Vineyard

Harvested from 'old vines' planted in rocky river terraces in Marlborough's Wairau Valley, New Zealand. Low vigour vines are naturally low cropping, producing intense flavoured fruit.

Vintage

2013 was very sunny, with average crop levels. Grapes had intense flavours and balanced acidity, producing elegant, forward wines.

Winemaking

Machine harvested at night, gently crushed and pressed, then fermented with aromatic yeasts. Wine aged 'sur lies,' minimal filtration and stabilisation, hand labelled with no compromise on quality.

Flavours

Aromas – gooseberry, hawthorn and tropical fruits, with hints of citrus.
Palate – vibrant, dry, with a racy acid backbone, delicate and intense with minerality and complexity, very long finish.

Food Match

Taste the freshness of our Sauvignon Blanc with any seafood or great with risotto. A wine for any occasion.