

SAUVIGNON BLANC

2016

THORNBURY



THE VINEYARD

The two largest wine regions in New Zealand, Marlborough's Wairau and Awatere valleys sit side by side and produce the world's most distinctive Sauvignon Blanc. Wairau fruit gives richness and weight while fruit from the cooler Awatere area is famous for its finesse and minerality. We combine only the best fruit we can source from both regions to create a 'dream blend' which we're really proud of. Why is the world so in love with Marlborough Sauvignon Blanc? One sip of this and you'll see why.

THE WINE

We use lots of whiz-bang technology in our winery to make sure our Sauvignon Blanc is treated carefully in order to extract all those pure, punchy flavours it is famous for. Cool-fermented in stainless steel tanks using special yeasts to bring out the best in the fruit, our Sauvignon Blanc then spent a bit of time on its lees to lend some extra texture in the mouth. Once that's done we simply pop it in a bottle for you to enjoy.

SIMON SAYS ...

The colour is fantastic for a start, pale straw, flecks of green; it literally sparkles in the glass. It's packed with classic citrus and passionfruit sorbet flavours alongside green bean and pungent herbal notes. Crisp, crunchy and delicious – it also has solid, satisfying length of flavour.

AWARDS CABINET

Champion Sauvignon Blanc - Royal Easter Show Wine Awards 2017
Gold - Royal Easter Show Wine Awards 2017
Gold - New World Wine Awards 2016
Gold - Marlborough Wine Show 2016

IDEAL DRINKING

Right now before it all runs out ...

THE NITTY GRITTY

Region: Marlborough
Varieties: Sauvignon Blanc
Alcohol: 13.0%
pH: 3.42
Total acidity: 6.78g/L
Residual sugar: 3.68g/L
Barcode:



www.thornbury.co.nz

