# Saint Clair Vicar's Choice Sauvignon Blanc Bubbles

A vivacious sparkling wine with classic Marlborough Sauvignon Blanc flavours enlivened with effervescence.

### Colour:

Pale straw with green hues.

#### Aroma:

A lifted nose with gooseberry, greengage plum, elderflower and wild herb aromas.

#### Palate:

Fresh stone fruit, gooseberry and mineral flavours, enhanced by an effervescent sparkle. A refreshing and lively wine.

# Ageing Potential:

Perfect for drinking now and will retain freshness for the next three years.

## Viticulture:

The Sauvignon Blanc fruit was harvested from vineyard sites in the Awatere and Wairau valleys. These vineyards were selected especially for the suitability of the characteristic flavours of their grapes to the production of a sparkling style wine.

# Winemaking:

The grapes were transported quickly to the winery and pressed off their skins immediately to minimise skin contact. The juice was then cool fermented in stainless steel to retain freshness and varietal character. The finished wine was carbonated to enliven the flavours and add an attractive sparkle.

## Wine Analysis:

Alcohol 12.5 % v/v Acidity 7.1 g/litre Residual Sugar 10.9 g/l pH 3.36

### Food Match:

Enjoy on its own as a celebration or with canapés or seafood.



Consultant Winemaker

Matt Thomson

Senior Winemaker
Hamish Clark

