Saint Clair Vicar's Choice Bright Lights Sauvignon Blanc

16

A 'lighter' way to enjoy the intensity and flavours of Marlborough Sauvignon Blanc.

Colour:

Pale green straw.

Aroma:

Bursting with fresh aromas of citrus, white currant and watercress.

Palate:

A refreshing and mouth-watering palate delivering flavours of blackcurrant, lemon and gooseberry with an underlying herbaceous thread. This wine is 'lighter' in alcohol, with no compromise on flavour intensity or complexity.

Ageing Potential:

Perfect for drinking immediately or over the next two years.

Winemaking & Viticulture:

The fruit was harvested from selected vineyard sites capable of reaching optimum flavour intensity before the sugar levels became too high. This allowed the production of a wine lower in alcohol but rich in flavour. The grapes were machine harvested at cool temperatures and processed immediately to minimise skin contact. The juice was cool fermented in stainless steel to retain varietal character and freshness. Fermentation was stopped while some residual sugar remained in order to give the wine palate weight.

Wine Analysis:

Alcohol 9.5% v/v Residual sugar 8.5g/litre Acidity 7.0g/litre pH 3.09

Food Match:

An ideal lunch time wine or aperitif. A perfect match for seafood or a fresh summer salad.



Consultant Winemaker

Matt Thomson

Contact

Senior Winemaker Hamish Clark



