

Vicar's Choice Sauvignon Blanc Bright Light

A 'lighter' way to enjoy the intensity and flavours of Marlborough Sauvignon Blanc. This wine is fresh, clean, tropical and juicy.

Colour:

Pale green straw.

Aroma:

Bursting with fresh aromas of melon, blackcurrant and subtle wet stone minerality.

Palate:

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

Ageing Potential:

Perfect for drinking immediately or over the next three years.

Winemaking and Viticulture:

The majority of fruit was sourced from mature vines in the loam rich Talon Block located within the Dillons Point region of Marlborough. Grapes were harvested at 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 to retain some residual sugar in order to give the wine palate weight.

Wine Analysis:

Alcohol 9.5% v/v
Residual sugar 11.5g/L
Acidity 7.7g/litre
pH 3.39

Food Match:

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



Senior Winemaker

Stewart Maclellan

Senior Winemaker

Hamish Clark

Contact

Saint Clair Family Estate
Cnr Rapaura and Selmes Roads, Marlborough,
New Zealand, PO Box 920, Blenheim, New Zealand
Freephone (NZ Only) 0800 282 111
Phone +64 (0)3 578 8695 Fax +64 (0)3 578 8696
Email: wine@saintclair.co.nz www.saintclair.co.nz