

2020 Vintage

20

Vicar's Choice Sauvignon Blanc Bright Light

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

Colour:

Pale green.

Aroma:

Bursting with bright aromas of gooseberry, citrus and crushed herbs.

Palate:

An elegant palate with fine layers of grapefruit combined with herbaceous characters and a slight salty note on the finish. 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 & Viticulture:

The fruit was sourced from selected vineyard sites located in Marlborough's Awatere and Wairau Valleys. 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 10.2g/litre
Acidity 7.8g/litre
pH 3.25

Food Match:

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

Vegan Friendly



Senior Winemaker

Hamish Clark

Senior Winemaker

Stewart MacLennan

Contact

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VICAR'S CHOICE
MARLBOROUGH