

2021 Vintage

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Vicar's Choice Bright Light Sauvignon Blanc

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

Colour:

Pale green.

Aroma:

Fragrant aromas of tropical fruit and fresh citrus with crushed herbs.

Palate:

A bright and elegant palate bursting with flavours of gooseberry, lemonade and lime zest. 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 fruit was sourced from selected vineyard sites located in Marlborough's Omaka, 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 10.9g/L
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.



Senior Winemaker

Stewart MacLennan

Contact

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VICAR'S CHOICE
MARLBOROUGH