

Vicar's Choice Sauvignon Blanc

A classic example of Marlborough Sauvignon Blanc with intense flavours of passionfruit, gooseberry and grapefruit.

Colour:

Pale green

Aroma:

Vibrant aromas of passionfruit and flint combined with fragrant ripe grapefruit.

Palate:

Crisp and refreshing with zesty flavours of gooseberry, passionfruit, and grapefruit. A subtle herbal thread and salty minerality leads to a long, lingering finish.

Ageing potential:

Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next two years.

Winemaking & Viticulture:

The vines were pruned using three or four cane vertical shoot positioning (VSP). Each vineyard's yield is managed appropriately and is dependent upon the ability to ripen clean, quality grapes to their desired flavour spectrum.

Fruit was sourced from vineyards throughout Marlborough, predominantly in the lower Wairau sub-region. The fruit was carefully monitored throughout maturity and was harvested upon reaching optimum flavour development and ripeness. Transported to the winery with haste and pressed off with minimal skin contact, the resulting juice was cool fermented in stainless steel to retain freshness and varietal flavours.

Wine Analysis:

Alcohol 13.0% v/v
Residual sugar 2.0g/litre
Acidity 7.2g/litre
pH 3.27

Food Match:

Enjoy with garlic prawns or Thai-style chicken salad.

Vegan Friendly



Senior Winemaker
Hamish Clark

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Stewart MacLennan

Contact

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