



2018 Marlborough Sauvignon Blanc

A modern-classic Sauvignon Blanc. A mouth-tingling blend from Marlborough's Wairau and Awatere Valleys, this expressive Sauvignon Blanc delivers a punch of aromatics and flavour that NZ's flagship varietal has become famous for.

Intense aromas of passionfruit, pink grapefruit and tomato stalk will slap you in the face screaming this is pure Marlborough Sauvignon Blanc.

The palate is rich and concentrated, packed with blackcurrant, pineapple, capsicum and dried herbs, all supported by a backbone of lively acidity which provides great length.

Unmistakable in style, this wine still possesses an air of finesse and subtle mineral notes that add another layer of enjoyment.

RRP: \$22



Brash > exuberant > energetic > expressive > lively



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Technical Notes

Bottling Date	7/11/2018
pH	3.37
TA g/L	7.1
Residual Sugar g/L	3.2
Sub-Region	Select Vineyards from the Awatere (70%) and Wairau (30%) Valleys
Harvest Method	Machine harvested in the early hours when grapes are cool for aroma and flavour preservation.
Processing	Destemmed, pressed and cold-settled to clarify the juice.
Fermentation	Fermented in stainless steel tanks with a selection of (thiol) aroma enhancing yeast strains.
Maturation	4 months ageing on light lees to impart texture and richness.



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