

Anna's Way

Sauvignon Blanc 2017

Marlborough

AW
ANNA'S WAY

sapor.co.nz



AROMA

Gooseberry, passionfruit, melon and fresh herb aromas

COLOUR

Clear, pale green tint

TASTING NOTES

The palate has plenty of flavour with tropical fruit and fresh herb characters, followed by a mineral impression on the finish. Classic bright acidity and flavour intensity typical of Marlborough

WINEMAKING NOTES

Fruit was machine harvested in cool conditions to limit oxidation. The juice was fermented cool in stainless steel tanks with a variety of selected yeasts to enhance the range of flavours

BLOCKS

Bell's Road Block, Wairau
Upton Downs Block, Upper Awatere Valley
Blind River Block, Southern Awatere Valley

CLASSIFICATION

Marlborough, New Zealand

SOIL

Alluvial and Loess

GRAPES

Sauvignon Blanc

HARVEST DATE

9 April - 28 April 2017

BRIX AT HARVEST

20.0 - 20.1 Brix

TECHNICAL ANALYSIS

Alc.	12.6%
T.A.	7.5g/L
pH.	3.23
R.S.	1.1g/L

CELLAR

18 to 24 months

SAPOR
— MAKERS
& GROWERS