

Saveé Sea

Sauvignon Blanc 2018

Marlborough

# SAVEÉ SEA

MARLBOROUGH

sapor.co.nz



## AROMA

A lifted nose with melon, grapefruit, passionfruit and hints of crushed herbs

## COLOUR

Pale, green tint

## TASTING NOTES

Juicy tropical and gooseberry flavours come through on the palate, and the wine finishes with fresh, balanced acidity

## WINEMAKING NOTES

Grapes were machine harvested in the cool of night to retain freshness. The juice was fermented cool in stainless steel tanks with selected yeasts to promote the primary ripe fruit characters. Following ferment the wine had a period of 4 month on the yeast lees to build texture on the palate

## BLOCKS

83% Marchburn, Wairau Valley  
17% Flemings Road, Lower Awatere Valley

## CLASSIFICATION

Marlborough, New Zealand

## SOIL

Alluvial silt loam over gravels

## GRAPES

Sauvignon Blanc

## HARVEST DATE

28 March - 2 April 2018

## BRUX AT HARVEST

21.6 - 21.7 Brix

## TECHNICAL ANALYSIS

Alc.	13%
T.A.	7.3g/L
pH.	3.27
R.S.	2.8g/L

## CELLAR

Cellar for 1 to 3 years

SAPOR  
— MAKERS  
& GROWERS