



# DUNNOLLY

FAMILY OF WINEMAKERS

## MARLBOROUGH SAUVIGNON BLANC 2017

### 5 STARS

Yvonne Lorkin, November 2017

“Absolutely banging citrus, passionfruit, basil, lemon, lime, sugar snap pea flavours abound in this new brand on the market. Made by winemaker Nicky Parish, it’s an ultra-tangy tropical tsunami of taste and it has stunning length of flavour.”

### 4 STARS

Raymond Chan, August 2017

“Bright, very pale straw colour with slight green hues, near colourless on the rim. The nose is full and voluminous with up-front aromas of pungent passionfruit along with hints of tropical fruits and fresh herbs. The aromatics show good depth, unfolding a little cut grass and notes of snow peas. Dry to taste and medium-bodied, the palate is crisp and taut with an elegant and moderately concentrated core with flavours of passionfruit, fresh herbs, cut grass and snow pea.

The fruit is bright and refreshing with cooler spectrum notes, and the mouthfeel has zesty acidity providing energy and liveliness. This has linearity, and the flavours flow along a tight phenolic line, leading to a brisk, racy, lingering finish. This is a crisp and racy, taut and elegantly concentrated Sauvignon Blanc with fresh passionfruit and herb flavours.

Match with seafood, salads and vegetables and Pacific Rim fare over the next 2 years. Marlborough fruit fermented to 12.61% alc. and 3.1 g/L RS, the wine undergoing batonnage. 17.5-/20”