



CLASSICS:

Marlborough Sauvignon Blanc 2017

This is a classic Marlborough Sauvignon Blanc which is consistently produced in a fuller, riper, softer style that develops well. Clean, fresh and tropical, with fruit from several vineyards situated throughout Marlborough.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	Various
Harvest method	Machine
Harvest Dates	1 st -26 th April
Harvest Analysis	Various
Processing	Crush – destemmed.
Fermentation vessel	Stainless Steel
Fermentation	Commercial and wild yeast
Malolactic	Minimal
Fining	Casein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





CLASSICS:

Marlborough Sauvignon Blanc 2017



TECHNICAL NOTES

Alcohol	13.0%
TA	6.5 g/l
pH	3.39
Residual sugar	3.6 g/l

WINEMAKER NOTES

Nose

Gooseberry with lifted lantana and a hint of grapefruit. Mineral and herbal notes, white musk.

Palate

Explosion of sweet blackcurrant followed up with lemon and spice. Medium weight and good texture – good flesh with a zesty finish.

Recommended food

Screams out for seafood (think fresh oysters)!

Recommended cellaring Best enjoyed young.

First vintage 1991

AWARDS

SILVER MEDAL Japan Wine Challenge 2017

SILVER MEDAL Berlin International Wine Competition 2018



EXCELLENCE *through* EXPERIENCE

