

▲ 2017 Noble Sauvignon Blanc



ORIGIN

Blocks 22, 23 and 24 Waihopai River Vineyard, Waihopai Valley, Marlborough.

VARIETY

100% Sauvignon Blanc.

VINTAGE

Vintage 2017 delivered a smaller than predicted crop for Marlborough's wine industry, ensuring the vibrant, fruit-driven wines the region is so well known for, were achieved.

Summer started early with warm weather leading to good flavour development, indicating the potential for great wine. Our vineyard staff and winemakers spent plenty of time in those early days of the season, working out how to get the best balance from our vines – and ultimately into our wines.

Nature threw in some challenges along the way, with a major November earthquake, a cool and windy summer and stints of rain in Autumn. Rigorous vineyard management and careful harvest decisions have ensured our Marisco wines have an exciting spectrum of flavours from our harvested grapes. A growing year of challenges – resulting in wines to remember!

WINEMAKING

With land formed from the movement of massive shelves of glacial ice, the Waihopai Valley vineyard soils have been much less worked than those of the Wairau Valley it runs into. The vines are vertically shoot positioned, cane pruned and

planted at a density of 2525 plants per hectare.

The fruit was gently pressed to minimise the negative effects of skin maceration and the resulting settled juices fermented in temperature controlled tanks with select yeast strains, chosen for their ability to withstand the hostile environment of unnaturally high sugar levels.

ANALYSIS

Alcohol	11.5%
pH	3.66
Titrateable Acidity	9.0g/L
Residual Sugar	163g/L

TASTING NOTE

A rich, honeyed aroma that melds apricot kernel and Golden Queen peaches with a slight whiff of fresh bees wax. The palate is instantly sweet and viscous with a silky mouthfeel and vivid acid edges that negate any sense of cloying as well as ensuring a refreshingly long, dry finish.

FOOD MATCHING

Perfectly matched with most classic fruit based desserts - try the 2017 Ned Noble Sauvignon Blanc with a warm slice of Nigella Lawson's Marmalade Pudding cake and a small dollop of whipped cream.

CELLARING POTENTIAL

Up to 3 years.