

▲ 2013 Sauvignon Blanc



VARIETY

100% Sauvignon Blanc.

VITICULTURE

Our 260ha Waihopai Valley Vineyard is compiled of vertical shoot positioned cane pruned vines, at 2500 plants per hectare. The soil is ancient riverbed comprised of free draining stony silt and loam topsoil.

VINTAGE

The 2013 Marlborough vintage will be remembered for its abundance of sunshine. The warm days and cool nights provided the perfect growing conditions. Cooler evening temperatures slowed the fruit development which has further enhanced the aromatic expression, minerality and balance of the wines.

WINEMAKING

All our wines are produced in our 'New Generation' Winery using temperature controlled fermentation in stainless steel tanks. We carefully select yeast strains chosen for their ability to capture the true essence of Sauvignon Blanc.

ANALYSIS

Alcohol	12.5%
pH	3.15
Titrateable Acidity	7.15g/l
Residual Sugar	3.4g/l

COLOUR

Pale straw with a light green hue.

AROMA

The quintessential Waihopai Sauvignon Blanc nose offers an exotic aroma of smashed, whole passionfruit and freshly squeezed limes, tinged with an edgy undercurrent of musky fragrance.

PALATE

Bold, vivid flavours that mirror the nose are given life and length by having juicy acidity and a signature seam of nervy minerality.

FOOD MATCHING

Blue cod, chips and a generous supply of fresh lemon wedges; dinner al fresco on the shores of your favourite beach.

CELLARING POTENTIAL

The Ned Sauvignon Blanc 2013 was crafted to be enjoyed whilst its fruit flavours and vibrancy are at their freshest. We recommend drinking this wine within 2 – 3 years of vintage date.

MARKETS

Available in New Zealand, Australia, Germany, UK, Netherlands, Austria, Czech Republic, Ireland, China, USA, Canada, Singapore and the Philippines.