

THE KING'S
Favour
SAUVIGNON BLANC



**THE KING'S FAVOUR
SAUVIGNON BLANC 2017**

ORIGIN

Sourced from the Leefield Station and Waihopai River Vineyards.

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

The fruit was quickly and gently pressed to minimise tannins and produce fresh, crisp flavour. Once racked and settled the clean juices were fermented in temperature controlled tanks with select yeast strains, chosen for their ability to enhance the varietal intensity and desirable mouthfeel of Sauvignon Blanc.

ANALYSIS

Alcohol	13.0%
pH	3.19
T.A	6.7g/L
Residual sugar	2.3g/L

TASTING NOTE

A precise and vibrant expression of Sauvignon Blanc that delivers aromas of wild mint, capsicum and ripe lime citrus atop savoury notes of sun-warmed hedgerow. This complex amalgam of flavour is delivered on a bright yet richly textured palate that derives vigour and length from a nervy seam of signature Waihopai acid.

FOOD MATCHING

Whilst a fantastic match to most fresh seafood, we encourage you to try our 2017 King's Favour Sauvignon Blanc with a salad of marinated baby octopus, rocket, parsley and capers.

CELLARING POTENTIAL

2 – 5 Years.

