



curious kiwi

sauvignon blanc 2014

Viticulture

Blended from our select, premium vineyard sites spread across the southern side of Marlborough's Wairau Valley.

Winemaking

Gentle fruit handling followed by a long, cool fermentation with select yeast strains has ensured wines of great elegance and subtlety. An early release further guarantees this wine is enjoyed at its freshest, best.

Analysis

Alcohol	12.5%
PH	3.1
Titrateable Acidity	6.9 g/L
Residual Sugar	4.1 g/L

Colour

Pale straw with a light green hue

The Aroma

Pristine aromas of lime tinged nettles, with underlying dried herb base notes.

The Palate

Bold flavours that mirror the nose; round, mouth-filling with a juicy acid cut that leaves the palate refreshed and wishing for more.

Crafted to enjoy whilst its flavours and vibrancy are at their peak; we recommend drinking this wine within 1 - 2 years of the vintage date.

Food Matching

The ultimate aperitif – food optional.

