



2018 marlborough sauvignon blanc

ORIGIN

Blended from select, premium vineyard sites spread across the Southern Valleys network of Marlborough.

VARIETY

100% Sauvignon Blanc.

VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm Spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of Summer brought one of the warmest Decembers on record, while the key ripening months of January to March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines – typical of Marlborough.

WINEMAKING

Gentle fruit handling followed by a long, cool fermentation with select yeast strains and a deliberate early release has ensured a wine vibrancy and maximum fruit expression.

ANALYSIS

Alcohol	13.5%
pH	3.37
Titrateable Acidity	7.7g/L
Residual Sugar	4.4g/L

TASTING NOTE

Bright and vibrantly fruity; lime juice tinged with elements of citrus leaf and feijoa skin.

The palate delivers this rich amalgam of ripe, citrus based “greens” on a polished, weighty framework shot through with a current of electric acidity that leaves the mouth-watering and eager for seconds

FOOD MATCHING

The ultimate anytime aperitif; fun with salad, seafood and any kind of sheep or goats cheese..

CELLARING POTENTIAL

Consume within 18 months of vintage date.

