



LEEFIELD
— STATION —

SAUVIGNON BLANC 2017

ORIGIN

Leefield Station, 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

The fruit was gently pressed and the resulting juices were fermented in temperature controlled tanks with select yeast strains, chosen for their ability to enhance the varietal intensity and mouthfeel of Sauvignon Blanc.

ANALYSIS

Alcohol	12.5%
pH	3.21
Titrateable Acidity	6.8g/L
Residual Sugar	3.2g/L

TASTING NOTE

A deliciously ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit serves as an entrée to a palate saturated with flavours of exotic citrus, woody herbs and warm river stone. Delivered within a taut, uber fresh acid framework that serves to drive the wine to a sustained, juicy finish, this wine expresses the vibrancy of the Marlborough region.

FOOD MATCHING

A delicious match with most seafood, salads and sheep & goats cheeses; try the 2017 Leefield Station Sauvignon Blanc alongside grilled Mahi Mahi with a lemon, herb crust.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2 – 3 years of vintage date.

