▲ 2017 Sauvignon Blanc

ORIGIN

Waihopai River Vineyard and 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 to minimise the negative effects of skin contact and the resulting juices 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	3.10
Titratable Acidity	6.9g/L
Residual Sugar	4.1g/L

TASTING NOTE

Exuberant lemon - lime citrus and wet stone minerality underpinned by layers of crunchy green capsicum and woody hedgerows.
The palate presents this amalgam of punchy 'greens' on a plush yet elegantly proportioned frame, shot through with a nervy lingering acidity.

FOOD MATCHING

A delicious match with most seafood, salads and sheep / goat's cheese; try the The Ned Sauvignon Blanc 2017 with a little snack of crunchy, green pear slices topped with goats cheese, dried cranberries (craisins) and pistachio nuts.

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.