

Country

New Zealand

Region

Marlborough

Grape varieties

100% Sauvignon Blanc

Technical analysis

ABV 10.5% vol

Residual sugar 158 g/l

UPC

853076003099



Winemaking

Grapes for this Noble Sauvignon Blanc were harvested at the end of April once the spread of natural botrytis was well established throughout the selected blocks. Upon receipt at the winery the fruit was gently pressed into stainless steel tank. The clear juice was fermented in tank by select yeast strains specifically chosen for their ability to perform in the unique environment created by high sugar levels.

Tasting note

Exuding tropical aromas of ripe, fleshy nectarine and apricot with hints of caramelization. The waxy palate builds on these aromas with an intensity of grapefruit marmalade and stone fruit. Whilst broad and rich upfront the acid line provides a crisp, balanced finish with abundant length.

**The Ned Late Harvest
Sauvignon Blanc**