

Country

New Zealand

Region

Marlborough

Grape varieties

100% Sauvignon Blanc

Technical analysis

ABV 13% vol

Residual sugar 3.4 g/l

UPC

853076003037



Winemaking

The preservation of aromatic and fruit flavors from the vineyard through to the winery is of the utmost importance in our Sauvignon Blanc. Thus, fruit is 100% field destemmed before being gently pressed into stainless steel tanks. The juice is fermented at cool temperatures with selected yeast strains aimed at developing a full flavor spectrum: from green and citrus notes to riper, more tropical flavors.

Tasting note

Delightfully ripe aromas of gooseberry and white peach are laced with refreshing notes of kaffir lime. The fleshy mid palate is tamed by an underlying minerally acid backbone that culminates in a bright, zesty finish.

Awards

Silver (90), Decanter World Wine Awards, 2018