

MARLBOROUGH SAUVIGNON BLANC

VINTAGE	2023
REGION	Marlborough, New Zealand
GRAPES	100% Sauvignon Blanc
TECHNICAL	Alc. 12.5% / Residual sugar: 5.5 g/l
WINEMAKER	Adam Hazeldine
UPC	634445 000464

BACKGROUND

This Marlborough Sauvignon Blanc is produced in classical Marlborough style with uniquely sophisticated drinkability.

WINEMAKING

Natural fermentation in thermo-regulated VATs with a minimum ageing period of 3 months on less with daily stirring.

TASTING NOTE

Delicate yellow color with fine bubbles, subtle sparkle and creamy mousse. Lively and aromatic nose with aromas of white flesh fruits (pear and apple). The palate is seductive, with a hint of acidity yet tender. The delicate flavors build on an impressive long palate before a dry and refreshing finish.

ABOUT SAM'S CREEK

They say wine is a mirror of the place and time it came from, either through climate, geography, season, or pure inspiration. Bubbling contentedly through the Cowslip Valley Vineyard, situated in one of the Southern Valleys of the Marlborough region, is a small, but charmingly enthusiastic waterway: Sam's Creek. It's a place of peace and energy, restoration and of course inspiration for this deliciously sustainable range of meticulously crafted wines; vibrant, tropical and expressive with the crisp acidity that consumers around the world have grown to know and love. Sam's Creek may be small, but it packs a mighty punch.



SAM'S CREEK

