



2016 'Convergence' Sauvignon Blanc Marlborough (Sustainable)

SOILS	SILT OVER ALLUVIAL GRAVELS
ALCOHOL	13.5%
TA	7.1 G/L
RS	2.8 G/L
BRIX	21 - 22
PH	3.17
HARVEST DATES	EARLY APRIL

Harvest & Winemakers' notes:

A convergence of flavours from five separate vineyards located in the Awatere, Southern Valleys and Rapaura sub regions. Harvested at optimum ripeness, the grapes were gently pressed and fermented, at cool temperatures, in stainless steel to maximise fruit purity and character. A percentage of the wine was aged on fine lees for 3 months, adding texture, complexity and increased mouth-feel to the palate.

Tasting notes:

Bright straw with golden/green hues, this Sauvignon Blanc has an abundance of blackcurrant, white peach and chalky aromas with hints of elderflower, green fig and lily. The palate has great concentration yet displays poise and elegance – dry and refreshing with persistent flavours of mandarin peel and grapefruit pith, a touch nettle leaf on the finish and mouthwatering acidity.