



2015 'Convergence' Sauvignon Blanc Marlborough (Sustainable)

SOILS	SILT LOAM OVER RIVER GRAVELS
ALCOHOL	13%
T.A	7.3 G/L
RS	4.1 G/L
BRIX	21 - 22
PH	3.22
HARVEST DATES	LATE MARCH – EARLY APRIL

Harvest & Winemakers' notes:

A convergence of flavours from four separate vineyards located on the banks of the Wairau and Awaterere rivers. 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.

Bright straw with golden/green hues, this Sauvignon Blanc has an abundance of gooseberry, white peach and citrus aromas. The palate has great concentration yet displays poise and elegance – dry and flinty with persistent flavours of lime and gooseberry, a touch of white pepper on the finish and mouthwatering acidity.

Tasting notes: