



2018 Sauvignon Blanc (Sustainable) Marlborough New Zealand

Harvest & Winemaker's Notes:

An ideal flowering preceded the hottest January on record and was followed by the wettest February on record. Warm nights led to low acids and an early harvest but intense and delicious fruit flavours. The fruit for this wine came from the Wairau and Awatere Valleys'. The grapes were gently pressed and fermented at cool temperatures in stainless steel to maximise fruit purity and varietal character. This is a classic example of Marlborough Sauvignon Blanc which is approachable and delicious.

Winemakers:

David Clouston & Sanna Stander

Tasting notes:

Pale straw in colour, this sauvignon blanc has an expressive nose full of fresh apricot, cucumber, gooseberry and tomato leaf. The lively palate is packed full of crunchy green apple, stone fruit and white pepper flavours with a delicious line of salinity, grainy texture and a refreshingly dry finish.

Try with Thai fish cakes or seasonal asparagus salad.

When to drink: 2018 - 2019

SOILS	Alluvial gravels & clay
ALCOHOL	13%
T.A	7.1
RS	2.6
BRIX	19.4 - 24.5
PH	3.41
HARVEST DATES	29 March - 12 April