

2018 Convergence Sauvignon Blanc Marlborough (Sustainable)

SOILS	SILT OVER ALLUVIAL GRAVELS
ALCOHOL	13%
T.A	7.6 G/L
RS	3 G/L
BRIX	19.4 - 22.1
РН	3.32
HARVEST DATES	END MARCH - EARLY APRIL

Harvest & Winemaking notes:

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

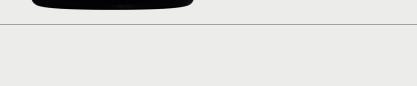
Winemakers: David Clouson & Sanna Stander

Tasting notes:

Bright straw with green hues, this sauvignon blanc has an abundance of fennel, fresh herbs and tomato leaf aromas that mingle with subtle notes of passionfruit, snow pea and nettle. Dry and salty to taste, persistent flavours of zesty citrus and Greengage plum are revealed alongside bright, crunchy acidity. The flinty yet lively palate has a lovely creamy texture and a long smooth finish.

A great match with ceviche, steamed green-lipped mussels and Pacific or Asian fare.

When to drink: 2018 - 2021



TWO RIVERS

CONVERGENCE

SAUVIGNON BLANC

MARLBOROUGH NEW ZEALAND