



TWO RIVERS



ALTITUDE LATE HARVEST SAUVIGNON BLANC MARLBOROUGH 2018

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| VARIETIES | Sauvignon Blanc |
| VINEYARDS | Saint Maur |
| SUB REGION | Southern Valleys |
| SOIL TYPE | Friable silt loam over clay gravels |
| PH | 3.7 |
| TA | 7.8g/l |
| RS | 43g/l |
| ALCOHOL | 14% |

Saint Maur is one of our premier vineyards consistently producing outstanding sauvignon blanc.

HARVEST & WINEMAKING:

January 2018 was one of the hottest on record, followed by February which was one of the wettest. Warm nights led to low acids and an early harvest. At the end of harvest our winemaker visited a forgotten vineyard to find the remaining fruit had been infected with rare noble rot. An easy decision was made to create a delicious late harvest wine. The grapes were hand-picked, pressed and then the juice fermented and aged for 11 months in two seasoned French oak barrels.

Winemaker: David Clouston

TASTING NOTES:

Bright yellow in colour, with lifted aromatics of passionfruit, golden kiwifruit and honey. The palate begins sweet with savoury and nutty flavours coming through to finish with dry, bold citrus flavours. The wine has complexity and the ability to age.

Serve with aged cheeses.

Handcrafted New Zealand wines that truly reflect the valleys from where they come

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