



NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Marlborough Sauvignon Blanc 2016

This is a classic Marlborough Sauvignon Blanc which is consistently produced in a fuller, riper, softer style that develops well. Clean, fresh and tropical, with fruit from several vineyards situated throughout Marlborough.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	Various
Harvest method	Machine
Processing	Minimal skin-contact, oxygen levels controlled.
Fermentation vessel	Stainless Steel
Fermentation	Various yeast and ferment temperatures.
Malolactic	No
Fining	Isinglass
Filtration	0.45 micron



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.8 g/l
pH	3.11
Residual sugar	3.5 g/l

WINEMAKER NOTES

Nose

Tropical fruits and lime with a touch of gun smoke.

Palate

The palate is a basket of sun-ripened stone fruits and passionfruit, blackcurrant with just a touch of grapefruit. Gentle power with a dry lingering finish.

Recommended food

Screams out for seafood (think fresh oysters)!

Recommended cellaring Best enjoyed young.

First vintage 1991

AWARDS

Double Gold Medal	New York World Wine & Spirits Competition 2016
Best in Show – Best Sauvignon Blanc	New York World Wine & Spirits Competition 2016
Double Gold Medal	WSWA Wine Awards 2017



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