



NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Sauvignon Blanc 2016

A wine first produced in 2005 that is sold exclusively to restaurants and bars. The Black Label Sauvignon Blanc has been developed to complement food. Displaying the pungent and crisp characteristics that set Marlborough sourced fruit apart, shows greater depth and complexity on the palate.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Vineyard/s	Own Estates
Harvest method	Machine
Harvest dates	3rd march – 16th April
Processing	Small amount of skin processing
Fermentation vessel	Variety of inoculated yeast and temperature.
Fermentation	Wild and inoculated yeast Post ferment skin contact
Malolactic	No
Maturation	2 months on Lees
Fining	Isinglass
Filtration	Membrane



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Bottling date	21/07/2016
Alcohol	13.0%
TA	6.3 g/l
pH	3.7
Residual sugar	2.9 g/l

WINEMAKER NOTES

Nose

Elegant and intense nose - a dance of blackcurrant/passionfruit and complex smoky herbals.

Palate

Textured and very long palate with exuberant, yet integrated, fruit. Citrus notes and flint add drive. Layered and powerful.

Recommended food

Can be enjoyed with a variety of food. Serve it with veal, seafood (brilliant with oysters) or a chicken dish such as a mild chicken korma with crispy poppadoms.

Recommended cellaring 0-3 years

First vintage 2005

AWARDS

Blue Gold Medal Sydney International Wine Competition 2017

GOLD MEDAL San Francisco International Wine Competition 2017



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