



BLACK LABEL:

Marlborough Sauvignon Blanc 2017

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	11th March – 21st April
Processing	Crush - destemmed
Fermentation vessel	Stainless steel tank.
Fermentation	15-18°C. Mix of wild and inoculated yeast.
Malolactic	15%
Fining	Isinglass
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Bottling date	21/07/2017
Alcohol	13.0%
TA	6.4 g/l
pH	3.26
Residual sugar	3.2 g/l

WINEMAKER NOTES

Tasting Note

Weighty, ripe, tropical fruit flavoured style, rich and rounded.

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

GOLD MEDAL Seoul International Wine Competition 2017

GOLD MEDAL Berlin International Wine Competition 2018



EXCELLENCE *through* EXPERIENCE

