

# sauvignon blanc 2015

M A R L B O R O U G H

Classic aromas of passionfruit and gooseberry, layered with citrus, honeydew melon and lemongrass. A seamless palate, textural and fruit forward, with a driving mineral acidity and a crisp dry finish. A vibrant example of Marlborough Sauvignon Blanc.

*Sarah-Kate & Dan Dineen - Winemakers*

## VINTAGE SUMMARY

Spring in Marlborough saw many vineyards out frost fighting, however luckily only a few pockets in the region experienced any major crop loss. The cooler weather continued into December and throughout flowering, resulting in poorer fruit set and subsequently no need for crop manipulation later in the growing season. The warm weather was welcomed at the end of December and optimum growing conditions continued until the end of March. A cool snap just before harvest helped maintain the natural acidity levels and allowed the grapes to hang a little longer for flavour ripeness, resulting in a stellar vintage for Marlborough Sauvignon Blanc.

## VINIFICATION

Selected parcels of Sauvignon Blanc were harvested individually. In the winery careful winemaking techniques are adopted, from the ferment to the bottling of the wine, to retain the purity & enhance the intensity of flavours and aromas of this classic Marlborough Sauvignon Blanc.



VINEYARDS	BOTTLING DATE	QTY BOTTLED	RESIDUAL SUGAR	ALCOHOL	pH	ACIDITY
Wairau Valley	28th August 2015	1500 Dozen	4.89 g/L	13% VOL	3.27	8.9 g/L