

sauvignon blanc 2016

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

A warm dry spring provided perfect conditions to kick the season off – good vine health and settled weather for the first half of flowering. Cooler temperatures towards the end of the flowering period reduced the fruit set which in turn lead to only moderate yields. The warm dry weather continued until late January when a welcome rain drenched the vines pre-veraison. Unsettled weather finally gave way to the typical autumn conditions, finishing the harvest joyously.

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	1st September 2016	1700 Dozen	3.3 g/L	13% VOL	3.30	6.68 g/L