

2016 MARLBOROUGH SAUVIGNON BLANC

How we made it

The 2016 Marlborough growing season was a classic. Warm, dry weather with just enough rain resulted in high yields, and produced grapes of excellent quality. We chose a precious few of the most expressive Sauvignon Blanc parcels from Marlborough to create something quite unique, and dare we say it, legendary. All our Sauvignon Blanc grapes are machine harvested in the cool of night to ensure pristine condition and maximum aromas. Once in the winery, the fruit is pressed and

cooled immediately, then allowed to settle naturally for 48 hours. The clear juice is then separated from the solids and one of our specially selected yeasts added. Selecting the right yeasts for the wine is essential, as it aids the release of the punchy aromas that are synonymous with Marlborough Sauvignon Blanc. For two months prior to bottling, the wine was left to sit on light lees, building the luscious texture now found in this Lands & Legends wine.

How it tastes

THIS WINE IS POWERFULLY AROMATIC, BURSTING WITH PINEAPPLE, PASSIONFRUIT & SAGE. ON THE PALATE, PUNCHY CITRUS & TROPICAL FLAVOURS FLOW TO AN UPLIFTING, LINGERING FINISH. DELICIOUSLY REFRESHING.

Technical stuff



PH. 3.16
RESIDUAL SUGAR. 2.3 g/L
GRAPES FROM. Marlborough
VARIETY. Sauvignon Blanc
ALCOHOL. 13.0%



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