

## 2013 MARLBOROUGH SAUVIGNON BLANC

### *How we made it*

2013 in Marlborough was such an early harvest especially in comparison to the year prior, it was remarkably warm and settled with very little wind, this meant that we were spoilt for choice when harvesting and were inundated with high grade Sauvignon Blanc. All of our Sauvignon Blanc is machine harvested, this has been proven to be the best way to ensure the wines are as aromatic as possible.

Once in the winery the fruit is pressed and cooled straight away then allowed to settle naturally. The clear juice is subsequently separated from the solids where we add one of our favourite yeasts. Using the right yeast is the most important thing as only they can release the punchy aromas that are synonymous with Marlborough Sauvignon Blanc.

### *How it tastes*

**THIS WINE IS OVERFLOWING WITH BRIGHT TROPICAL NOTES, A CRISP ACIDITY AND HAS A REALLY CONCENTRATED MINERALITY ON THE PALATE.**

### *Technical stuff*



PH. 3.25  
RESIDUAL SUGAR. 3.1 g/L  
GRAPES FROM. Marlborough  
VARIETY. Sauvignon Blanc  
ALCOHOL. 12.5%



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