

# 2014 MARLBOROUGH SAUVIGNON BLANC

## How we made it

The 2014 Marlborough vintage was another classic, resulting in wines with herbaceous notes followed by crisp, tropical flavours the region is world renowned for. Warm and settled conditions produced a bumper crop, which meant we were spoilt for choice at harvest time for high grade Sauvignon Blanc. 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 wine aromatics. Once in the winery, the fruit is pressed and cooled immediately and 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 just the right yeast for the wine is essential, as it aids the release of the punchy aromas that are synonymous with Marlborough Sauvignon Blanc.

## How it tastes

**THIS WINE IS BURSTING WITH CRISP FRUIT SO VIBRANT YOU CAN ALMOST HEAR IT CRUNCH. PURE AND BRIGHT ON THE NOSE, THE PALATE BRIMS WITH ZESTY CITRUS FLOWING SEAMLESSLY TO A DELECTABLE, LINGERING FINISH.**

## Technical stuff



PH. 3.26  
RESIDUAL SUGAR. 3.2 g/L  
GRAPES FROM. Marlborough  
VARIETY. Sauvignon Blanc  
ALCOHOL. 13.0%



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