## 2015 MARLBOROUGH SAUVIGNON BLANC

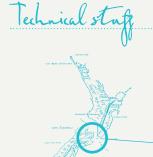
## How we made it

The 2015 Marlborough growing season was another classic. Very warm, dry weather resulted in lower yields, and produced grapes of exceptional 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.

## Howittastes

THIS WINE IS BEAUTIFULLY
BALANCED WITH LAYERS OF
FLAVOUR. INTRIGUING AROMAS
OF SMOKY PINEAPPLE & DRIED
SAGE LEAP FROM THE GLASS.
THE PALATE IS BRIMMING WITH
RIPE BLACKCURRANT & ZESTY
CITRUS... REFRESHING & MOUTH
WATERINGLY LUSCIOUS.



PH. 3.19 RESIDUAL SUGAR. 2.8 g/L GRAPES FROM. Marlborough VARIETY. Sauvignon Blanc ALCOHOL. 13.5%



Discover a New Zealand Legend legendary wines | legendary vegions

