

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.

How it tastes

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.

Technical stuff



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



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