

# LANDS & LEGENDS MARLBOROUGH SAUVIGNON BLANC 2017

## HOW WE MADE IT

The 2017 Marlborough vintage was a classic. Cool, breezy weather resulted in consistent yields and further concentrated the classic Marlborough Sauvignon Blanc flavours and aromas. 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 citrus, passionfruit, and crushed mint. On the palate, punchy tropical and herbal flavours flow to an uplifting, lingering finish. Deliciously refreshing.

## TECHNICAL STUFF

Grapes from: Marlborough  
Variety: Sauvignon Blanc  
pH: 3.19  
Residual sugar: 5.0 g/l  
Alcohol: 13.0%



**MATUA**  
INGENIOUSLY FRESH

— NEW ZEALAND —

