

We have something in common - you love great wine, so do we. And we're particularly proud of this very wine. It's made from exceptional fruit harvested from an award winning vineyard, which is what makes it a cut above the rest.

2015 Single Vineyard Awatere Valley Sauvignon Blanc

THIS SINGLE VINEYARD WINE IS BURSTING WITH PURE FRUIT & INTENSELY CRISP AROMATICS. EYE-WATERINGLY REFRESHING, THE PALATE IS VIBRANT WITH CRUNCHY ACIDITY IN PERFECT HARMONY WITH POWERFUL, TROPICAL FRUIT FLAVOURS. SIMPLY DELICIOUS.

Technically speaking

This is our second consecutive vintage of Single Vineyard Sauvignon Blanc from the same award winning vineyard in Marlborough's Awatere Valley. Careful pruning throughout the growing season resulted in lower yields, allowing fruit to ripen with all the hallmarks of great Marlborough Sauvignon Blanc. Picked in the cool of night, the fruit arrived to the winery in pristine condition. It was gently destemmed and pressed to tank where it

was cold settled for 48 hours. The juice was then inoculated with a yeast strain that has shown to deliver wines with pungent aromas and a concentrated, weighty palate. After fermentation, the wine was left to sit on light yeast lees for 2 months prior to bottling to build a textural palate. This parcel had minimal handling on its course to bottle, allowing the wine to retain all its crisp aromatics and flavours, leaving the Single Vineyard to truly speak for itself.

RELEASE VOLUME 400 g/l
ALCOHOL 14.0% vol
pH 3.23 g/l
T/A 7.9
RESIDUAL SUGAR 2.8 g/l
BOTTLING DATE 24th July 2015

 MATUA

