



Sauvignon Blanc 2018

An iconic Martinborough style of Sauvignon Blanc that is serious, subtle and textural while still oozing with vibrant tropical and citrus fruit characteristics.

COLOUR

Brilliant, light straw-yellow colour with pale gold suggestions, pale on the rim.

AROMA

The nose is softly full and voluminous with well-concentrated and refined aromas of ripe tropical fruit entwined with passionfruit, harmoniously melded with fresh and dark herbs and subtle white floral nuances.

AGEING POTENTIAL

Serve with Pacific Rim fare over the next 2 years.

PALATE

This is mouthwatering. Dry to taste and medium-bodied, the palate is elegantly proportioned with vibrant and lively, piquant passionfruit flavours with fresh herb detail. The palate possesses refreshing, crisp acidity lending poise and vitality, and the wine flows along a fine line, leading to a luscious, thirst-quenching finish with fine, dry textures. This is a vibrant and lively, elegantly proportioned Sauvignon Blanc with a voluminous nose and finely concentrated flavours of passionfruit, herbs and florals on a mouthwatering palate.

WINEMAKING

Fruit from the 'Palliser', 'Clouston' and 'East Base' vineyards, cool-fermented in stainless-steel to 12.4% alc., the wine spending 4 months on lees

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2018

Alcohol: 12.5%

Bottled: November 2018
