FAU L N E

SAUVIGNON BLANC 2019

REGION: MARLBOROUGH, NEW ZEALAND

COLOR: Pale straw with green hues

AROMA: A lifted nose showing aromas of passionfruit, white peach and

kiwifruit with underlying herbal notes

PALATE: Light bodied and refreshing with typical Marlborough flavors of

passionfruit, gooseberry and grapefruit. A pleasing herbaceous

thread leads to a long lingering finish.

WINEMAKING: The fruit for this wine was sourced from several vineyards in

Marlborough, including lower Wairau, Rapaura and the Brancott Valley. Fruit was harvested upon reaching optimum flavor development and ripeness. Grapes were transported to the winery and pressed off with minimal skin contact. The resulting juice was cool fermented in stainless steel to retain freshness and zing.

FOOD PAIRING: An ideal wine with fresh seafood or white meat.

ALCOHOL: 13.0 % RS: 4.0 g/l TA: 7.9 g/l pH: 3.43



UPC# 6 91136 11137 3 750ml / 12pk

