

Pale yellow with aromas of gooseberry and passion fruit with refreshing acidity and minerality.



UNPARALLELED SAUVIGNON BLANC

The finest regions. The best terroir. The benchmark varieties. What it means to be best in class.

SOIL

Alluvial.

PRODUCTION TECHNIQUE

The region of Awatere is a cooler sub region of Marlborough with distinctive alluvial soils. The wines from Awatere have high acidity and a gravelly mineral character. The fermentation was conducted cool to preserve the delicate aromas of Sauvignon Blanc. The wine is completely dry and did not go through Malolactic fermentation keeping the natural fresh acidity from the region.

BOUQUET

Gooseberry and passion fruit.

TASTE

Crisp with minerality.

FOOD PAIRING

Ideal with a crisp arugula salad with squash and goat cheese.

ORIGIN

Estate vineyard in the smaller Awatere Valley (“with fast flowing water” in Maori), Marlborough, New Zealand

VARIETIES

100% Sauvignon Blanc

ANALYSIS

Alcohol	12.5% Vol
Total Acidity	6.4 g/l
Residual Sugar	6.0 g/l

SIZE(S)

750ml 8 64233 00002 8

PACK(S)

750ml 6pk