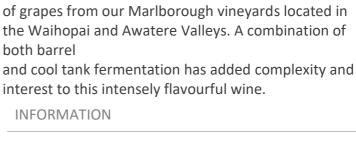


WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2016



This Sauvignon Blanc is produced from a selection

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	MS mostly
Harvest method	Machine
Harvest dates	4 th -15 th April
Processing	Extended lees contact
Fermentation vessel	New & Old Oak
Fermentation	Wild & inoculated
Malolactic	40%
Maturation	5 months in barrel
Fining	Isinglass
Filtration	Yes









WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2016



TECHNICAL NOTES

Alcohol	13.0%
TA	6.7 g/l
рН	3.2
Residual sugar	1.6 g/l

WINEMAKER NOTES

Nose

Barrel fermented complexity with orange-floral and mineral elements on the nose.

Palate

The palate is all about texture - tightly packed yet smooth and mouth-filling - seamless. Green fruits and lime run through to the long finish.

Recommended food

Partner it with crumbed chicken breasts dabbed with mustardcream sauce, or with baked salmon, smeared with salsa verde (puréed mint, parsley and capers).

Recommended cellaring	1-7 years
First vintage	2001
AWARDS	
Gold Medal	Royal Easter Show Wine Awards 2017
5 STARS	Michael Cooper, www.michaelcooper.co.nz, May 2017



