

HARVEST MOON

MARLBOROUGH
SAUVIGNON BLANC
2018

Grapes: 100% Sauvignon Blanc.

District of Origin of Grapes: 100% Marlborough, New Zealand.

Analysis:

Alcohol 12.6% Acid 7.2g/L pH 3.23 Sugar 1.7g/L

Vinification: All fruit was fermented at low temperatures in tank with selected aromatic yeast strains, maintaining the vibrant, pure essence of Marlborough. The wine remained on lees following ferment to build layers of interest and texture on the palate before being blended and bottled.

Oak Maturation: Some parcels that made the final blend were fermented in oak and left on yeast lees for a few months post fermentation to add texture and mouthfeel.

Colour: Vibrant pale straw.

Nose: Full of vibrant and seductive layers of tropical fruits, passionfruit and citrus zest.

Palate: Fresh gooseberry and tropical fruits are complemented by a zippy acid line and a long, crisp finish.

Food Match: Spaghetti Vongole (clams) loaded with fresh parsley, lemon, garlic and chilli.

Winemakers Comments: Whilst staying true to the Marlborough style, we have allowed the fruit to tell its story, tweaking only slightly here and there to add complexity and layers along the way.

