

# 13 CELSIUS<sup>®</sup>

2015 *Sauvignon Blanc*



We've sourced grapes from the renowned growing region of Marlborough, New Zealand, to produce a wine that is pure and expressive of its famous terroir. The free-draining stony soils of the region produce some of the most sought after, cool climate fruit for Sauvignon Blanc. Grapes are selected from the best sites to produce a wine in this classic Marlborough style with crisp acidity and fruit-forward citrus notes.

13 Celsius<sup>®</sup> wines preserve the integrity of this iconic region with elegant structure and vibrant texture. When the bottle is chilled to 13° Celsius, the ideal temperature to enjoy this wine, **the label changes to blue**, ensuring impeccable taste in every glass.

## VITICULTURE:

The fruit for the 2015 vintage was grown in select vineyards across the Marlborough's Wairau Valley and the Awatere Valley, predominately around the Rapaura area. The cooler, drier Awatere climate contributed fruit with citrus and grassy, herbaceous characters while the fertile soils of the Rapaura area produced fruit with riper, more tropical, passion fruit aromas and flavors.

## VINIFICATION:

The 2015 vintage produced more concentrated fruit due to the cooler flowering conditions followed by a hot, dry summer. The fruit for 13 Celsius<sup>®</sup> wines was harvested using state of the art machine harvesters that selectively separate out any non grape material resulting in very clean fruit delivered to the winery. Fruit parcels were assessed and those selected for 13 Celsius<sup>®</sup> wines were fermented in small format stainless steel tanks. Minimal handling and interference retained purity of fruit through to fermentation. Cooler ferments resulted in crisp, fresh wines with intense varietal characters.

## PAIRINGS:

13 Celsius<sup>®</sup> Sauvignon Blanc is an incredibly food-friendly wine. The bright acidity refreshes the palate, herbal notes accentuate flavors, and hints of citrus can accompany a vast range of foods. 13 Celsius<sup>®</sup> wine is complex and mineral, paired best with intricate, layered dishes such as sautéed sea bass with lemongrass, grilled Ahi tuna with watercress salad or a classic shrimp cocktail with a fresh avocado.

## TASTING NOTE:

Vibrant aromatics of citrus, lychee, sweet herbs and a crisp minerality tease the refined acidity and refreshing finish that define iconic Marlborough Sauvignon Blancs.

## WINE ANALYSIS:

Alc - 13.0%

Ph - 3.20

TA - 7.2 g/L

RS - 3.0 g/L



CRAFTED TO THE PERFECT DEGREE™