

# 2015

## MARLBOROUGH

### SAUVIGNON BLANC

#### How it tastes

Like a sip of fresh air! This classic Marlborough Sauvignon Blanc is overflowing with tropical aromas of passionfruit and guava. The palate is deliciously punchy and aromatic, with concentrated flavours of citrus and tropical fruits all wrapped up in a textural finish. It's pretty tasty if we say so ourselves!

#### Cellaring

At fridge temperature, for about 45 minutes.

#### How we made it

This is the wine our viticulture and winemaking teams get most excited about - it really showcases what the vintage has been like for Marlborough's most famous varietal! We pick our Sauvignon Blanc grapes from over 100 vineyards across Marlborough to encompass all the sub-regions within the Wairau and Awatere Valleys. So, the wine is always the most complete expression of the Marlborough vintage. For 2015, selected parcels of Sauvignon Blanc were separated from the skins before pressing. A cool fermentation in stainless steel combined with our special yeast selection helps to enhance the pungent natural aromas we know and love in Sauvy. After fermentation, the wine was left to sit on lees before final blending and into bottle for you to enjoy!

#### How we drink it

In the sunshine with anything freshly caught from the sea, grilled on the BBQ and enjoyed with great company!

#### Technical stuff

**PH**  
3.18  
**Residual sugar**  
4.4 grams per litre  
**Acidity**  
6.3 grams per litre

**Grapes from:**  
Marlborough  
**Variety:**  
Sauvignon Blanc  
**Alcohol:**  
13.0%



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