



MOUNT RILEY SAUVIGNON BLANC 2014

WINEMAKERS NOTES:

A warm early growing season with fantastic bud burst and flowering conditions resulted in generous crops which were heavily thinned in order to create Mount Riley's classic and highly regarded Estate Sauvignon Blanc.

Our 2014 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with 30% from the Awatere Valley and the balance from the Wairau Valley. Grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented in stainless steel at cool temperatures to preserve the lifted aromatics in this wine.

TASTING NOTES:

<i>Colour</i>	Light straw with green hues.
<i>Bouquet</i>	Complex with overt aromas of passionfruit, pink grapefruit, citrus and greener components of crushed herb, capsicum and gooseberries.
<i>Palate</i>	Fantastic fruit weight and intensity of flavour is matched with mouth-watering acidity.
<i>Drink</i>	Drinking well now, this wine can be enjoyed until late 2016. Great as an aperitif or match with seafood, light meats, pasta, salads or Asian cuisine.

OTHER INFORMATION

Grape variety: Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 13%
RS: 4.0g/l
Bottle Barcode: 9419663020002

