

SEVENTEEN VALLEY SAUVIGNON BLANC 2016

WINEMAKERS NOTES:

The grapes for this wine were grown on our Cromarty Vineyard in the Southern Valley sub region, which has older soils of clay and glacial outwash. The sauvignon blanc grown on this site is characterized by fruit of excellent concentration with a riper fruit profile and a profound length of flavour.

The grapes were hand-picked and whole bunch pressed to gently extract juice. The juice was then fermented in seasoned French oak barriques with natural indigenous yeast from Mount Riley's vineyard and winery. Lees stirring was carried out post fermentation to build weight, texture and complexity. The wine matured on lees for 8 months post fermentation with no sulphur added until just prior to bottling.

TASTING NOTES:

- Colour* Pale straw
- Bouquet* Dried herb, lemon cream, hints of floral with flinty notes and a toasty smoky backbone.
- Palate* A wine of intensity and concentration. Complex fruit characters interwoven with spice, florals and a mineral finish with a tight precise acidity.
- Drink* Drinking well now and up to 2022. Great as an aperitif or with seafood, white meats, salads and Asian cuisine.

TECHNICAL INFORMATION

Grape Variety: 100% Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 13%
RS: <1 g/L
TA: 7 g/L

