

MOUNT RILEY SAUVIGNON BLANC 2018

WINEMAKERS NOTES:

A record breaking warm summer coupled with unseasonal late summer rain made the 2018 growing season hugely challenging. However, with vigilant and timely picking decisions we were able to ensure our principles of high quality and capture those enticing Marlborough flavours that create Mount Riley's classic and highly sought after Estate Sauvignon Blanc.

Our 2018 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with a portion 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:

- Colour* Light straw with green hues.
- Bouquet* Multifaceted exhibiting vibrant aromas of lime zest, gooseberries, feijoas and currant with a touch of herbal infusion
- Palate* Weighty mouthfeel with intense although refined flavours finishing with a crisp, delectable acidity
- Drink* Drinking well now; this wine can be enjoyed until late 2020. Great as an aperitif or match with seafood, smoked fish, fresh salads or chargrilled vegetables

TECHNICAL INFORMATION:

Grape variety: 100% Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 12.5%
RS: 4 g/L
TA: 7 g/L

