

## 2015 Regional Reserve Marlborough Sauvignon Blanc

<b>Variety:</b>	Sauvignon Blanc
<b>Region:</b>	Marlborough, New Zealand
<b>Alc/Vol:</b>	12.5%
<b>Colour:</b>	Brilliant pale straw with slight green hues.
<b>Bouquet:</b>	An incredibly aromatic style featuring typical notes of white peach, grapefruit, dill and lime zest.
<b>Palate:</b>	A juicy palate filled with fruit richness and crisp acidity. There are notes of peach, grapefruit, lemon and some grassy notes also. The finish is long and delicious.
<b>Winemaking:</b>	Fruit was sourced from vineyards near the southern banks of the Wairau River in Marlborough. Grapes were lightly pressed in a cool environment with the resulting juice transferred to tank for a cold settling period of up to 3 days. Clear juice was then racked to stainless tanks, warmed and inoculated with a select yeast strain to allow the intrinsic qualities of our vineyard sites to shine. Fermentation on average lasted 3 weeks at low temperatures to retain maximum varietal character, after which the wine was removed from their ferment lees before spending time on light lees to develop further palate richness and flavour. Following this the individual parcels were blended and prepared for bottling.
<b>Cellaring Potential:</b>	Made to drink upon release while the fruit flavour is at its most fresh and vibrant, although will develop more complexity over the next couple of years.

