



# Convergence Sauvignon Blanc 2018 Marlborough (Sustainable)

<b>SOILS</b>	SILT OVER ALLUVIAL GRAVELS
<b>ALCOHOL</b>	13%
<b>T.A</b>	7.6 g/L
<b>RS</b>	3 g/L
<b>BRIX</b>	19.4 - 22.1
<b>PH</b>	3.32
<b>HARVEST DATES</b>	END MARCH - EARLY APRIL

## Harvest & Winemaking notes:

A convergence of flavours from five separate vineyards located in the Awatere, Southern Valleys and Rapaura sub regions. The grapes were gently pressed and fermented at cool temperatures, in concrete egg, clay amphora and stainless steel, to maximise fruit purity and character. The wine was then aged on fine lees for 3 months, adding texture, complexity and increased mouth-feel to the palate.

Winemakers: David Clouson & Sanna Stander

## Tasting notes:

Bright straw with green hues, this sauvignon blanc has an abundance of fennel, fresh herbs and tomato leaf aromas that mingle with subtle notes of passionfruit, snow pea and nettle. Dry and salty to taste, persistent flavours of zesty citrus and Greengage plum are revealed alongside bright, crunchy acidity. The flinty yet lively palate has a lovely creamy texture and a long smooth finish.

A great match with Pacific or Asian fare.