



Black Cottage

2017 Sauvignon Blanc (Sustainable) Marlborough New Zealand

Harvest & Winemaker's Notes:

Significant rain events at harvest made us thankful for being a small family run outfit with vineyards on the hills. We had good airflow and our clay soils enabled runoff. The Awatere Valley performed particularly well with good flavour and physiological ripeness at lower sugar levels.

The fruit for this wine came from the Wairau and Awatere Valleys'. The grapes were gently pressed and fermented at cool temperatures in stainless steel to maximise fruit purity and varietal character. This is a classic example of Marlborough Sauvignon Blanc which is approachable and delicious.

Tasting notes:

Pale straw in colour, this sauvignon blanc has an expressive nose full of citrus zing, golden kiwifruit, wet stone, gooseberry and tomato stalk.

The lively palate is packed full of blackcurrant leaf, gooseberry and rockmelon flavours with a delicious line of salinity and a refreshingly dry finish.

Winemakers:

David Clouston & Sanna Stander

SOILS	Alluvial gravels & clay
ALCOHOL	12.5%
T.A	7
RS	3.6
BRIX	19.6 - 21.3
PH	3.16
HARVEST DATES	Mid April