



2017 'Convergence' Sauvignon Blanc Marlborough (Sustainable)

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| SOILS | SILT OVER ALLUVIAL GRAVELS |
| ALCOHOL | 13% |
| T.A | 7.4 g/L |
| RS | 3 g/L |
| BRIX | 19.4 - 21.3 |
| PH | 3.21 |
| HARVEST DATES | MID 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 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 Clouston & Sanna Stander

Tasting notes:

Bright straw with green hues, this Sauvignon Blanc has an abundance of crushed fresh herbs and tomato leaf aromas that mingle with subtle notes of gooseberry, fennel and nettle. Dry and salty to taste, persistent flavours of lime and Greengage plum are revealed alongside mouthwatering acidity. The fleshy yet lively palate has a lovely creamy texture and a bright juicy finish.

A great match with ceviche, steamed green-lipped mussels and Pacific or Asian fare.