



# MARLBOROUGH SAUVIGNON BLANC 2017

## TASTING NOTES

Wines in the Brancott Estate range are considered the benchmark of New Zealand varietal winemaking and have an international reputation for quality and consistency. Each wine is crafted in a style that epitomises the unique character and flavour of the growing region.



### AROMA AND PALATE

This vibrant wine is a pale straw colour shot with green. The zesty aromas jump from the glass, with notes of passionfruit, lime flowers, melon and gooseberry. On the palate flavours of grapefruit, honeydew melon, and passionfruit contribute to the ripe fruit sweetness, balanced by yellow capsicum and crisp, flinty acidity.

### ENJOY WITH

This wine will delight when served with raw seafood - sushi, oysters and sashimi. It will also be a great match for crunchy salads with citrus dressing, grilled chicken and fish, pasta dishes with garlic sauces, or lighter cheeses such as brie and edam.

### WINEMAKING DETAILS

The grapes harvested for this wine were crushed and gently bag pressed off to achieve fresh, elegant juice. The juice was then settled and clarified to a level that optimised the Sauvignon

Blanc flavours during fermentation. The juice was then fermented slowly at cool temperatures to retain the very distinctive regional and varietal characters. After fermentation was complete each tank was evaluated and blended to make this Classic Marlborough Sauvignon Blanc. 60% of the wine came from around the Wairau with the balance of the wine coming from the Awatere.

### WINE ANALYSIS

Alcohol: 12.5% v/v  
Residual Sugar: 5.5 g/l  
Titratable Acidity: 7.4 g/l  
pH: 3.23

### IDEAL DRINKING WINDOW

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Though made to drink while young and vivacious, this wine may be cellared for up to three years to develop further complexity.