MARLBOROUGH WINE
LIMITED
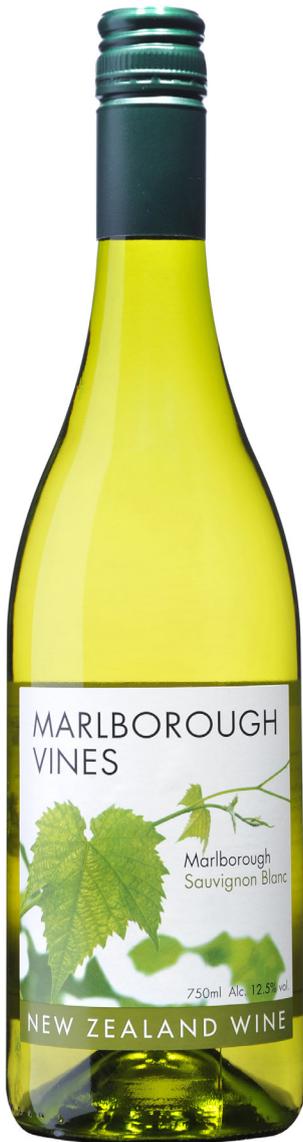
MARLBOROUGH VINES
SAUVIGNON BLANC 2013

VARIETY	100% Sauvignon Blanc
ALCOHOL	12.5%
PH	3.31
TA	6.6g/L
RESIDUAL SUGAR	4.1g/L

LOCATION
Awatere, Wairau and Omaka Valleys

TASTING NOTES
Our 2013 vintage has benefited from an amazing growing season in Marlborough to produce a wine of great vibrancy and classically true to the region.
A swirl of the glass produces sparkling hues of pale straw and sublime Sauvignon Blanc aromas of gooseberry, citrus and hints of passionfruit. The palate is fruit driven with lovely herbal, citrus and tropical flavours producing a long clean finish which is fresh and crisp. Fabulous to share with friends.

FOOD MATCHING
Nothing beats a simple pasta and a glass of Marlborough Vines Sauvignon Blanc. Fresh spaghetti with prawns, lemon juice, garlic, chili and a fruity olive oil, served with a Greek salad with feta and crusty sour dough bread. The perfect match .. delicious!

RATINGS
Royal Easter Show 2013 - Bronze
Tiz Wine - 5 stars
Peter Saunders Review March 2014 - 4 stars
New World Wine Awards 2014 - Bronze

Viticulture and Winemaking

The 2013 vintage in Marlborough will be remembered for its warm growing season and modest yields, resulting in wines of exceptional quality. Bud burst was much earlier than 2012 due to a beautifully warm spring, while fruit set was above average. Warm weather continued into Jan/Feb 2013 with little rain which helped to keep the vines fresh and the fruit healthy, enabling us to hang the fruit until optimal ripeness was achieved.

Grapes were machine harvested in the cool of the early morning to preserve their flavour, then destemmed, crushed and lightly pressed with minimal skin contact. The clear juice was then fermented at low temperatures in stainless steel tanks with selected yeast strains to preserve the inherent fruit flavours. Following fermentation, the wine was left on light lees to enhance texture and complexity for 2 months before blending and prepared for bottling. Enjoy!

www.marlboroughwines.co.nz