

COOK STRAIT

Marlborough Sauvignon Blanc

Cook Strait (Māori: Te Moana-o-Raukawa), named after Captain James Cook, the first European commander to sail through it, in 1770, lies between the North and South Islands of New Zealand. It connects the Tasman Sea on the northwest with the South Pacific Ocean on the southeast, and is considered one of the most dangerous and unpredictable waters in the world.

WINE: 2017 Sauvignon Blanc

GRAPE SOURCE/REGION: Marlborough

TECHNICAL NOTES:

ph	3.20
TA	7.4 g/L
Alc	12%
RS	5.56 g/L

FERMENTATION NOTES:

Machine Harvested, pressed to tanks to settle overnight, clear juice racked to stainless steel tanks. Fermented with a range of yeasts to enhance fruit aromatics and palate weight. Blended at the end of Winter and bottled after a few months resting on light lees.

TASTING NOTES:

This Sauvignon Blanc is bright and fresh with tropical aromatics on the nose. The palate is lively and crisp, with passionfruit and herbaceous notes, under pinned by hints of citrus and ripe lemon with depth and length on the finish. Serve this classic Marlborough Sauvignon Blanc with fresh seafood or summer salad.

