



## SACRED HILL RESERVE

MARLBOROUGH  
SAUVIGNON BLANC 2016



### BRAND STORY

We nurture our grapes on stunning parcels of land in Hawke's Bay and Marlborough - and we look to our best vineyards for Sacred Hill Reserve. Pure, intense fruit combined with thoughtful winemaking, create wines that make the every day a little more special.

### VINTAGE SUMMARY

Spring was typical in Marlborough, with the vineyard team spending many a long nights fighting off Jack Frost. This flowed into a warm dry summer, thus laying the foundation for a quality harvest. Harvesting fruit on flavour, with a careful eye on maturity data, certainly paid dividends with harvest continuing until the end of April. Attentive viticulture and winemaking has provided us with many exceptionally good parcels of Sauvignon Blanc and the winemaker's task of blending was a pleasure. Expect some full-flavoured, well-balanced and textured wines in 2016.

### WINEMAKER'S NOTE

Aromas of apricot, orange blossom and lime juice are supported by mineral, gunflint and cape gooseberry.

Rich and full palate that is a fabulous food-friendly wine. Superb chalky mineral finish from barrel influence.

### VINIFICATION

The juice from the press was lightly clarified and run directly to barrel. Indigenous fermentation was encouraged until dryness. Selected barrels were back-blended with 40% tank fermented wine, and the wine filtered without any traditional fining.

### TECHNICAL DETAILS

Variety:	Sauvignon Blanc
Food Matches:	Seafood, chicken or aperitif
Cellaring:	Up to 5 years
RS:	2.9 g/L
Alcohol:	12.5%
pH:	3.17
TA:	7.61 g/L

