



## SACRED HILL RESERVE

MARLBOROUGH  
SAUVIGNON BLANC 2017



### 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

Vintage 2017 in Marlborough was set up by cooler flowering weather – this resulted in lighter crops than normal, and looser bunches (which eases disease pressure further down the track). The summer saw cooler and wetter growing patterns than normal, although night-time temperatures were more moderate than normal. So whilst there wasn't the diurnal temperature variation that Marlborough Sauvignon thrives on, the grapes reached flavour (and acid) ripeness displayed in the finished wines.

### WINEMAKER'S NOTE

Green-gold in colour with vibrant passionfruit, gooseberry and grapefruit aromas as well as a hint of lychee and nettle. The palate is punchy with a bright acidity leading to flavours of lemon brioche and a pleasantly creamy, textural finish from the barrel ferment component.

### VINIFICATION

A portion of this wine (60%) was fermented in predominantly older French oak barrels – about 5% new oak was used which adds textural complexity. The wine was aged in a mixture of oak and stainless steel before being prepared for bottle.

### TECHNICAL DETAILS

|               |                 |
|---------------|-----------------|
| Variety:      | Sauvignon Blanc |
| Food Matches: | Fresh shellfish |
| Cellaring:    | Up to 5 years   |
| RS:           | 3.5 g/L         |
| Alcohol:      | 12.5%           |
| pH:           | 3.16            |
| TA:           | 8.2 g/L         |

