



# SACRED HILL

## 2018 SACRED HILL MARLBOROUGH SAUVIGNON BLANC

This Sauvignon Blanc reflects our roots, always looking to the land first to craft world-class wines that taste like adventure feels. From our vineyards in Marlborough, this quality wine is made to share.

### VINTAGE SUMMARY

Summer in Marlborough was a warm one, so we started picking fruit earlier than normal. We had one short rain event early on, but that was followed by more lovely warmth giving a real boost to flavour ripening over that time. Harvest is always busy in Marlborough but with our range of vineyards across a number of microclimates, we managed to capture vineyards, one by one, at their perfect flavour profile.

Our Sauvignon Blanc lapped up the sunshine, resulting in wines with distinct richness and texture with above average aromatic intensity.

### WINEMAKER'S NOTE

The wine displays complex aromas of passionfruit, white-fleshed peach, lemon juice, zest and gooseberry which enhances the minerality.

There is an immediate fleshy impact carrying through with a good mid-palate texture. The wine finishes with ripe acidity bringing lemon zest and gooseberry flavours, along with a hint of stonefruit.

### VINIFICATION

Grapes harvested in the cool of the night were gently pressed and the juice clarified quickly to retain the maximum aroma expression. Selected strains of yeast were added to fully capture the aromatic intensity of this vibrant Sauvignon Blanc. Ferment was undertaken at cool temperatures over several weeks before blending and filtration.

### TECHNICAL DETAILS

Variety:	Sauvignon Blanc
Food Matches:	Fresh shellfish
Cellaring:	Up to 5 years
RS:	5.9 g/L
Alcohol:	12.5%
pH:	3.24
TA:	7.5 g/L

Marlborough,  
New Zealand

