



SACRED HILL RESERVE

2018 SACRED HILL RESERVE MARLBOROUGH SAUVIGNON BLANC

As adventurers and explorers we love seeking out the best vineyards to create our Reserve wines. We team pure, intense fruit from Marlborough with attentive winemaking, to make seriously special wines.

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.

WINEMAKER'S NOTE

Complex aromas of ripe mandarin, nettle, fresh apricot, baked peach and lemon curd mingle with vanilla and clove spices. A seaside saltiness leads into the palate reinforcing a lovely rich entry that evolves seamlessly through the palate – this finishes with a mouth-watering acidity making you reach for another glass.

VINIFICATION

A portion of this wine (60%) was fermented in predominantly older French oak barrels – about 15% new oak was used, which adds textural complexity. The wine was minimally fined before filtering for bottle.

TECHNICAL DETAILS

Variety:	Sauvignon Blanc
Food Matches:	Fresh shellfish
Cellaring:	5 – 10 years
RS:	4 g/L
Alcohol:	12.5%
pH:	3.28
TA:	7.6 g/L

Marlborough,
New Zealand

