

▲ 2015 Sauvignon Blanc



VARIETY

100% Sauvignon Blanc.

VITICULTURE

Situated in the Waihopai Valley of Marlborough, the Marisco Vineyards comprise of a complex range of soils running across ancient river bed terraces with a unique climate. This combination of soils and climate allows us to produce classic styles of Sauvignon Blanc and Pinot Gris – showing elegance and fruit purity.

VINTAGE

Harvest 2015 will long be remembered for the one in 85 year drought and smaller than average Sauvignon Blanc crops that resulted. The growing season provided some technical challenges but the end result was outstanding quality wines.

Budburst was at a near identical time to 2014 and November was dry, with temperatures slightly above the long-term district average. Following Christmas there was a hot, dry period that lasted right through to the middle of March before the weather finally broke and the district got some welcome rain. Vintage ran smoothly and the wines of 2015 will be recognised as truly memorable.

WINEMAKING

Temperature controlled fermentation in stainless steel tanks with carefully selected yeast strains, chosen for their ability to capture the true essence of Marlborough Sauvignon Blanc.

ANALYSIS

Alcohol	13.00%
pH	3.00
Titrateable Acidity	7.08g/l
Residual Sugar	3.1g/l

COLOUR

Pale straw with a light green-gold highlights.

AROMA

Saturated aromas of passionfruit, lime zest and pink grapefruit dominate the subtle signature of Waihopai minerality – a lovely combination of citrus based bath salts and warm river stone.

PALATE

The exotic citrus fuelled aromatic thread that dominates the nose, carries through to a taut yet richly textured palate that contrasts explosive flavour with mouth-watering acidity; each a hallmark of genuine cool climate winegrowing and superior fruit concentration.

FOOD MATCHING

Whilst classically matched with most seafood why not push the boundaries and try the Ned Sauvignon 2015 with your favourite sushi set (maybe sans the wasabi – in the first instance, at least!).

CELLARING POTENTIAL

Crafted to enjoy while its fruit flavours and vibrancy are at their peak; we recommend drinking this wine within 2 – 3 years of vintage date.