



Marlborough Sauvignon Blanc 2017

WINE STYLE:

A premium, elegant and hand-picked Marlborough Sauvignon Blanc. Supple across the palate with a generous mouth-feel, the vibrant and expressive fruit flavours lead to a smooth dry finish. Fairbourne is terroir inspired from a single hillside vineyard. Enjoy now or allow the complex layers to mature gracefully.



DESCRIPTION:

Variety: Sauvignon Blanc

Region: Marlborough

Vintage: 2017

Volume: 750ml

TECHNICAL:

Alcohol: 13.0% Vol.

Acidity: 6.6 g/L

Sugars: 2.4g/L

Closure: Stelvin Lux + Screw cap

SENSORY:

Aroma: Delicate floral and white peach notes, with subtle mineral tones

Taste: Stone fruit entry with a balanced citrus spine

Finish: A dry and smooth finish with residual stone fruit flavours

Serve: Chill to between 14 and 16°C (52 and 61°F) then serve and enjoy

Store: Store between 10 and 16°C (50 and 61°F)

CUISINE:

Fresh oysters and steamed clams are a natural accompaniment for New Zealand Sauvignon Blanc and this wine is no exception. Salmon pairs well with Fairbourne, as does a fresh, citrus drizzled salad with asparagus and feta. An easy drinking wine, compatible with fresh and fragrantly spiced cuisine.

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**VITICULTURE:**

The grapes for Fairbourne are grown on a single north facing hillside vineyard of Marlborough's Wairau Valley. The soils are with ancient alluvial and clay gravels of lower fertility giving lighter yields with very distinctive flavours. The hand-picked grapes produce ripe citrus and stone fruit nuances with a "wet stone" mineral character from the soils.

WINEMAKING:

Restraint is the key influence of the Fairbourne winemaking philosophy. Grapes are fermented as site batches with neutral yeast to capture their individual fruit and site expressions. Fermentation is managed in temperature controlled stainless steel tanks over a four week period. The batches are carefully blended, including a small portion barrel fermented in new French oak, to create a silky entry, generously ascending across the palate with a supple texture and dry finish.