



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.

Fairbourne Estate Ltd, Marlborough, New Zealand
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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.



Wine Orbit



A gorgeous elegant rendition; the bouquet shows white flesh stone fruit, green tea, wet limestone and lemon peel aromas, followed by a concentrated palate that is linear and persistent. The wine offers terrific fruit purity backed by fine texture and rounded mouthfeel, brilliantly structured by vibrant acidity. This is refined yet flavoursome, varietal pure yet seductively complex. At its best: now to 2022.

Raymond Chan



Bright, light straw-yellow colour with pale green tints, lighter on the edge. The nose has an elegantly concentrated and taut core of aromatic gooseberries and fragrant white florals with an amalgam of fresh herbs, snow peas, unveiling cooler nettle and mineral notes. The aromatics are refined with a mouthwatering and penetrating intensity. Dry to taste and medium-bodied, the palate is sleek and finely concentrated with a heart of gooseberry fruit entwined with fresh herbs, nettles and cut-grass, unfolding white florals and minerals. The palate flows along a fine line with electric tension from the zesty acidity, leading to a lingering finish of gooseberries and nettles. This is a refined and elegantly concentrated Sauvignon Blanc with gooseberry fruit and cool-spectrum notes, white florals and minerals on a racy palate. Serve with seafood and Pacific Rim fare over the next 2-3 years.

Michael Cooper



From elevated north-facing slopes in the Wairau Valley, the 2017 vintage (5*) of this single-vineyard wine was hand-picked and fermented to full dryness. It was mostly handled in tanks, but a small portion of the blend (2 per cent) was French oak-fermented. Fragrant and full-bodied, it is youthful, with concentrated, ripe tropical-fruit flavours to the fore, a herbaceous undercurrent, balanced acidity, and excellent complexity, drive and length. Best drinking 2019/2020.

Bob Campbell/Wine 360



This no-expense-spared Sauvignon was made from hand-harvested hillside grown grapes, with a small portion fermented in new French oak. A pure, taut wine with grapefruit, mineral, and subtle gooseberry flavours. A restrained, classy style that demonstrates its underlying power with a very lengthy finish. Quite concentrated flavours - long and linear. The Real Review - Recommended. Ranked #12 of 122.



Star Rating	100 Point Scale	20 Point Scale	Medal Award
★★★★★	93 - 100	20.0 - 18.5	Gold
★★★★☆	89 - 92		
★★★★	85 - 88	18.4 - 17.0	Silver
★★★☆☆	81 - 84		
★★★	78 - 80	16.9 - 15.5	Bronze
★★	70 - 77	15.4 - 14.0	
★	63 - 69	13.9 - 12.5	