

KŌPAREPARE MARLBOROUGH SAUVIGNON BLANC 2017



Colour / Appearance:

Pale-mid straw, with a bright clarity.

Aroma / Bouquet:

Lifted peach, nectarine and red apple flavours with hints of mango, gooseberry and freshly crushed herbs.

Palate:

A medium bodied wine with a refreshing acidity and lifted stone fruit, gooseberry and nettle flavours that persist on the long clean finish.

Cellaring:

We recommend drinking our 2017 Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely over the next three to five years if carefully cellared.

Food Match:

Summer salads, poultry and shellfish, such as Marlborough's famous green shell mussels, as well as lobster and white fish.

Alcohol: 13.0%
Residual Sugar: 3.4 g/L
Acidity: 6.8 g/L
pH: 3.32

Harvest Dates: 3RD and 7TH April 2016.

Grape Growing:

Vines are trained to three or four canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

Winemaking:

The fruit was machine harvested in cool evening conditions, and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at very low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

Winemaker: Sam Smail

Serve: Lightly chilled.

