

# MANSION HOUSE BAY MARLBOROUGH SAUVIGNON BLANC 2018



MANSION HOUSE BAY

## **Colour / Appearance:**

Light straw, with a green hue and bright clarity.

## **Aroma / Bouquet:**

A classic nose with a grapefruit and citrus core, underlined with nectarine and peach flavours, and hints of gooseberry and greengage plums.

## **Palate:**

A medium-bodied wine, showing purity of fruit and a clean, refreshing acidity that carries the distinctive and pure grapefruit and gooseberry flavours on the long, crisp finish.

## **Suggested 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:** 1.7 g/L  
**Acidity:** 7.7g/L  
**pH:** 3.30

**Harvest Dates:** 2<sup>nd</sup> April, 2018

## **Cellaring:**

We recommend drinking our 2018 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.

## **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

