



2017 SAUVIGNON BLANC

Marlborough's high sunshine hours, moderate temperatures and strong diurnal variations are key to producing distinctive acidity and the flavour profile of Sauvignon Blanc.

FLAVOUR PROFILE









BLACKCURRANT

T GOOSEBERRY

GRAPEFRUI

ORIGIN

Marlborough is recognised as one of the premium wine regions of the world. New Zealand's leading wine region, Marlborough draws international acclaim that far outweighs its size. One of the keys to Marlborough's success is its ancient, glacial, free-draining soil. The extensive braided river systems deposited a threaded legacy of stony sand loam over very deep, stony gravels and the Riverdell grapes were harvested from five selected estate vineyards in the Wairau Valley.

VINIFICATION

Five parcels were harvested from estate vineyards in the Wairau Valley in the early morning, to lock in the fresh and elegant fruit characters. After gentle pressing individual batches were fermented in stainless steel tanks prior to blending and bottling on the estate.

TASTING NOTE

This is an elegant wine with intense tropical and stone fruit aromatics with delicate citrus and floral notes, full flavoured and textured. The wine has fine mouthwatering mineral acidity on the finish that refreshes the palate, leaving you longing for more.

TECHNICAL DATA (2017)

Alc: 13.0%

RS: 2.8 g/l

TA: 8.4 q/l

pH: 3.09

100% ESTATE BOTTLED

AscentWines.com

CONTACT: Jerry Stephan Jerry@AscentWines.com 727.424.1565