

2016 Cathedral Cove Marlborough Sauvignon Blanc



Region: Marlborough

Vineyards: Kuranui

Winemaking The grapes for this wine were harvested in our Marlborough and transported to a contract facility for dejuicing and settling. The clear juice was transported by road tanker to our Katikati winery where it was fermented in stainless steel tanks at around 12°C using a variety of yeast strains. Following fermentation the wine was blended, protein stabilized, cold stabilized and fined. The finished wine was bottled in May 2017.

Analysis:	pH	3.20
	Acidity	6.3 g/L
	Residual sugar	4.3 g/L
	Alcohol	12.5 % v/v

Allergens Contains sulphites. Fined using milk products, traces may remain.

Comments This wine displays aromas of passionfruit and tropical fruit. The palate is clean and fresh with lively acidity surrounding a core of tropical fruit flavours such as gooseberries and lychee.

Cellaring This wine is drinking well now but can be cellared for up to 2 years.

Food match This wine is well suited to matching with seafood and, in particular, shellfish.