



# FALCONHEAD



## 2017 Falconhead Marlborough Sauvignon Blanc

Region: Marlborough

Vineyards: Kuranui

Composition: Sauvignon Blanc 100%,

Winemaking: The grapes for this wine were harvested in our Marlborough vineyard 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, mainly Revelation Thiols. Following fermentation, the wine was blended, protein stabilized, cold stabilized and fined. The finished wine was bottled on July 20<sup>th</sup> 2017.

Analysis: pH 3.27

Acidity: 7.5 g/L

Residual sugar: 2.5 g/L

Alcohol: 13.0 % v/v

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

Comments: This wine displays a complex aroma of tropical fruits, passionfruit, feijoa and a touch of lime. The palate shows ripe tropical fruit flavours balanced by a limey acidity and a lengthy mineral finish.

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.