

2018 Cathedral Cove Marlborough Sauvignon Blanc



Region: Marlborough

Vineyards: Kuranui

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 X5 and EC118 yeast strains. Following fermentation the wine was blended, protein stabilized, cold stabilized and fined. The finished wine was bottled in August 2018.

Analysis:	pH	3.26
	Acidity	6.7 g/L
	Residual sugar	3.8 g/L
	Alcohol	13.0 % v/v

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

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

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.