

**FALCONHEAD
MARLBOROUGH SAUVIGNON BLANC
2019**

Heritage

Established in 1978, The Wine Portfolio combines the finest grapes with the best winemaking techniques, as well as passion from our dedicated winemakers. We have taken the boutique winery approach to winemaking by controlling the entire process—from grafting our own cuttings, developing our own vineyards and viticultural techniques and investing in the best technology possible.

Vineyards

This wine is from Sauvignon Blanc grapes grown in our Kuranui vineyard in the Awarere Valley sub-region of Marlborough.

Vinification

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.

Winemaker's Tasting Notes

Big punchy Sauvignon nose with capsicum, passionfruit and lime aromas. The palate is beautifully balanced with a seamless balance of acidity and sweetness. Tropical fruit flavours with a spine of minerality carry in a long and delicious finish.

Cellaring Potential

This wine is drinking well now but can be cellared for up to 3 years.

Food Match

Shellfish and fish or summer salads, or drink with roast pork and apple sauce.

Analysis

Alcohol:	12.5 % v/v
Residual Sugar:	2.5 g/L
Total Acidity:	6.5 g/L
pH:	3.1

