

# Vicar's Choice Sauvignon Blanc

This light bodied dry, crisp wine with typical Marlborough flavours of gooseberry, guava, nettles and just a hint of honeysuckle and lime.

**Winemaker:**

Matt Thomson

**Colour:**

Pale straw.

**Aroma:**

A lifted nose showing aromas of gooseberry, lime and underlying herbal and passionfruit notes.

**Palate:**

A light bodied dry, crisp wine with typical Marlborough flavours of gooseberry, guava, nettles and just a hint of honeysuckle and lime. Mouth-watering acidity leads to a long lingering finish.

**Ageing Potential:**

Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next 12 months.

**Winemaking:**

The fruit for this wine was sourced from a number of vineyards around the Marlborough region. Harvesting took place in the cool of the evening once the fruit had reached optimum flavour development and ripeness. Transported to the winery and pressed off with minimal skin contact, the resulting juice was cool fermented in Stainless steel to retain freshness and zing.

**Wine Analysis:**

Alcohol 12.5%, Titratable Acidity 7.3g/litre, pH 3.30

Residual Sugar 5.2g/Litre.

**Food Suggestions:**

Ideal on it's own or with fresh summer salads, seafood or vegetarian dishes.

