

fernlands

WINE OF MARLBOROUGH, NEW ZEALAND

Variety

100% Sauvignon Blanc

Viticulture

Blended from select, premium vineyard sites spread across the southern side of Marlborough's Wairau Valley.

Winemaking

Gentle fruit handling followed by a long, cool fermentation with select yeast strains has ensured wines of great elegance and subtly. An early release further guarantees this wine is enjoyed at its freshest, best.

Analysis

Alcohol	12.5%
PH	3.11
Titratable Acidity	6.8 g/L
Residual Sugar	4.0 g/L

Aroma

A bright, fragrant nose that combines the classic Marlborough Sauvignon characters of ripe yellow citrus, passionfruit and lime leaf.

Palate

The palate too is bright and fresh offering up flavours of lemon – lime citrus with tropical fruit top notes and a streak of minty herbaceousness. The palate is neatly framed and sustained by a fine thread of ripe, balance acidity.

Cellar

Crafted to enjoy whilst its flavours and vibrancy are at their peak; we recommend drinking this wine within 2 years of the vintage date.

Food Matching

The ultimate aperitif but equally at home with most fresh seafood, summer salads and sheep / goats cheese.

