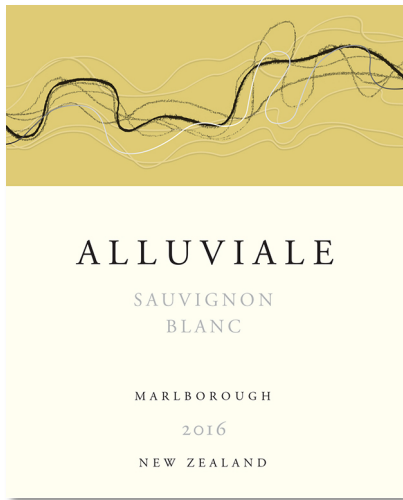


ALLUVIALE

HAWKE'S BAY | MARLBOROUGH | NEW ZEALAND



2016 ALLUVIALE MARLBOROUGH SAUVIGNON BLANC

GRAPE VARIETIES

100% Sauvignon Blanc

REGION

Marlborough (Wairau)

VINEYARDS

*Waibopai Valley Vineyards - Waibopai River, Wairau District
Lower Wairau Vineyards - Wairau River, Wairau District*

COLOUR

Pale green.

BOUQUET

Pungent black passion-fruit, guava and grapefruit pith. Underlying herbal elements of lemon grass and jalapeño pepper.

PALATE

Mid weight with a fine thread of acidity and texture.

GENERAL

Harvested in the Waibopai Valley and lower Wairau then pressed in Marlborough. Tank fermented in Hawke's Bay with cultured yeast and given three months lees aging prior to bottling.

PRODUCTION

2000 x 6pk cases (100% Stelvin Lux closure).

CELLARING

1-2 years

TECHNICAL NOTES

pH 3.32 | Acidity 7.72 g/L | Sugar 2.8 g/L | Alcohol 13.5% v/v

SERVE

Chilled with fresh seafood especially Marlborough green lip mussels or Thai green curry with plenty of coriander and lime.

www.alluviale.com