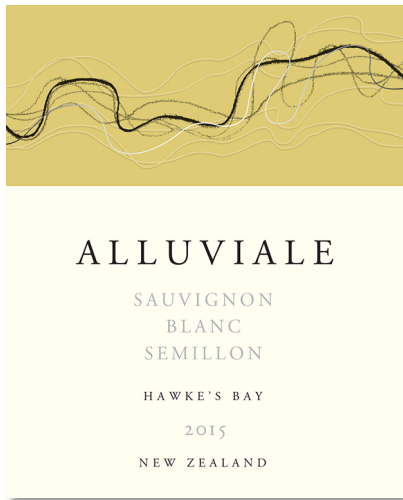


ALLUVIALE

HAWKE'S BAY | MARLBOROUGH | NEW ZEALAND



2015 ALLUVIALE HAWKE'S BAY SAUVIGNON BLANC SEMILLON

GRAPE VARIETIES

81% Sauvignon Blanc, 14% Semillon, 5% Muscat Petit Grains

REGION

Hawke's Bay (Heretaunga)

VINEYARDS

*Askerne Vineyard - Tuki-Tuki River, Havelock North District
Craft Farm - Karamu Stream, Havelock North District*

COLOUR

Palest green with flecks of gold.

BOUQUET

Aromas of talc, hay and lime. Suggestions of lemon grass and grapefruit pith.

PALATE

Pure and focussed with a citrus acid and chalky texture.

GENERAL

*Sauvignon Blanc and Muscat were tank fermented with cultured yeast.
Semillon was fermented in old barrels with wild yeast.*

PRODUCTION

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

CELLARING

7-10 years

TECHNICAL NOTES

pH 2.96 | Acidity 7.73 g/L | Sugar <2.0 g/L | Alcohol 13.0% v/v

SERVE

Chilled with fresh oysters as a young wine or at room temperature with cooked seafood with bottle age.

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