Sauvignon Blanc, Marlborough (20 litre Keg) 2023

NZF6002023

Boutinot New Zealand

— Marlborough, New Zealand

Classically aromatic Marlborough Sauvignon Blanc in a keg.

Production

Fruit for this wine comes from vineyards throughout Marlborough's Wairau Valley. From the coastal vineyard of Rarangi (coastal pea gravels, sand and silts, cooler coastal site) up through the central (old river bed gravels with think fertile top soil) and southern valley vineyards (clay loams over silts and gravels, warm sheltered site) to the Rapaura area vineyards (stoney river bed soils). Grapes are picked and immediately pressed to tanks for clarification. The fruit was gently pressed, cold settled, racked and cool fermented with selected yeast strains to enhance the unique aromatics & flavours. Each individual parcel was then racked, before being blended together to create this generous full-textured style. The wine was then filtered, and bottled to retain & capture the remarkable freshness of Marlborough Sauvignon Blanc.

Tasting note

The finish is clean, crisp and refreshing classically aromatic Marlborough Sauvignon Blanc with a gently maritime tang of minerality. It's full of texture and breadth with zesty citrus and white stone fruits. Luscious gooseberry aromas follow through into the palate where it explodes with a full on citrus zing that is balanced by fantastic texture and weight.

Food Match

Versatile and food friendly. Perfect with white fish, seafood, grilled asparagus, avocado with prawns.

ABV:
12.50%

Case/Bottle Size:
1x 20lt

Closure:
Please Select

Winemaker:
Samantha Bailey

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan