

LONG CLOUD RESERVE

MARLBOROUGH SAUVIGNON BLANC

GRAPE VARIETIES RATIO (%) & SOURCE:

Sauvignon Blanc ex Marlborough

HARVEST DATE:

April

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

The lead up to vintage in Marlborough presented a few challenges. A very warm January was followed by a wet February; however diligent growers were able to see their fruit through these challenging times and the result was fruit that developed great flavours at lower baume levels.

WINEMAKING/VITICULTURE:

The fruit is picked at night and in the cool of the morning to ensure we retain absolute freshness. Using techniques of partial skin contact and aromatic yeast fermentation we ensure that we are able to best reflect and preserve the flavours and aromas grown in the vineyard.

TERROIR/SITE:

Fruit is sourced from a variety of growers around Marlborough. This region is regarded as perfect for growing Sauvignon Blanc with distinctly varietal aromas, lovely crisp acidity and freshness.

TASTING COMMENTS:

This wine has a lovely lemon yellow colour highlighted by green hues. The initial aromatics show green apples, guava, kiwi fruit and just a hint of passion fruit. On the palate, this Sauvignon Blanc shows the vibrancy and freshness that NZ Sauvignon Blancs are renowned for. The palate is generous with intense gooseberry and passion fruit and the finish is balanced by a welcome freshness.

Food matches - Thai style chicken salad or try a vegan Thai style salad.



TOTAL ACIDITY (g/L):	7.0
pH:	3.17
ALCOHOL (%v/v):	12.5
