



SAUVIGNON BLANC 2019

MARLBOROUGH | NEW ZEALAND

Named after the majestic white river cliffs bordering the original vineyard site on the family estate, Whitecliff wines are designed for everyday enjoyment. Whitecliff has created fruit-forward wines of purity and exceptional value for over 20 years, making them a firm favourite with wine lovers everywhere.

2019 vintage is one of the best we've seen in decades. A combination of the hot summer and lower fruit yields meant that the harvest occurred around two weeks earlier than the long-term average. Fruit was in perfect condition across all Marlborough varieties loaded with intensity. Harvest was completed within three weeks, with only one minor rain event that bought about a small pause.

Our Sauvignon Blanc fruit achieved good ripeness resulting in wines with a strong tropical expression

This fresh and vibrant Sauvignon Blanc displays complex aromas of tangelo, mango, nettles and passionfruit accompanied by lemon rind. The palate is seamless with lively acidity bringing great length.

Grapes harvested in the cool of the night were gently pressed and the juice clarified quickly to capture and maintain the powerful fruit aromas evident in this vibrant Sauvignon Blanc. Ferment was undertaken at cool temperatures over several weeks before blending and filtration.

Variety:	Sauvignon Blanc
Region:	Marlborough
Food match:	White meats, especially fresh fish and shellfish
Cellaring:	Best consumed within two years of vintage
RS:	4.1 g/L
Alcohol:	12.5 %
pH:	3.17
TA:	6.7 g/L

