

the DARLING

MARLBOROUGH

MOSCATO INSPIRED
SAUVIGNON BLANC

NEW ZEALAND WINE



Viticulture

The grapes are sourced from an organic vineyard in the Wairau Valley of Marlborough. The vineyard is located in the Rapaura region.

Winemaking

The grapes were picked mid April and allocated into different parcels for fermentation.

A portion of the wine was taken mid-fermentation to a small tank and stopped, retaining residual sugar, slight spritzyness and some great flavours.

The grapes are fully certified organic by BioGro New Zealand.

Analysis

Alc 8.5%, pH 3.1, Acidity 7.9 g/L, Residual Sugar 55 g/L

Tasting Notes

The first thing you notice with this wine is the intensity of the nose. There are notes of tropical fruits, citrus and hints of rhubarb. The tropical flavours follow through on the palate that has both softness and balance of sweetness and acid. Finishing with a slight spritz on the tongue.

This wine will drink well as an aperitif complementing chesses, pastries and seafood.

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

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