



the DARLING

MARLBOROUGH

BARREL
SAUVIGNON BLANC

NEW ZEALAND WINE

2012

Viticulture

The grapes were grown organically and were sourced from Antipode Estate vineyard which is located toward the Upper Wairau Valley on Fareham Lane. The grapes are fully certified organic by BioGro New Zealand.

Winemaking

The grapes were picked in April and allocated into different parcels for fermentation allowing a range of components for blending.

This wine is 100% barrel fermented, but still keeps the essence of Sauvignon Blanc.

Older oak is used to keep the flavours pure and allow the wine to express its self.

Natural and cultured yeasts were used to create texture and body to the wine.

All components were kept on yeast lees as long as possible until blending, adding greater flavour and softness to the wine.

Analysis

Alc 13.5%, pH 3.25, Acidity 7.5 g/L, Residual Sugar 2g/L

Tasting Notes

Intense aromas of tropical fruits, a weighty palate and great length of flavour. The barrel fermentation is subtle and adds great texture to the wine.

A perfect accompaniment to fresh seafood or a plate of mature cheeses.

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

To contact Chris or Bart please email or call directly or check our website for information.

Email: chris@savvywines.co.nz

Mob: 0274 445 225

Website www.thedarlingwines.com