

the **DARLING**

MARLBOROUGH
SAUVIGNON BLANC
2016

NEW ZEALAND WINE



2016

Viticulture

The grapes are sourced from two organic vineyards in the Wairau Valley of Marlborough. One located in the Rapaura region and is un-irrigated while the second is located towards the Upper Wairau on Fareham Lane.

Winemaking

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

Approximately 10% of the blend was taken to barrel for fermentation with wild natural yeast to create texture and body to the wine.

Other parcels were fermented with unique yeasts that bring out Marlborough's classic aromas and adds complexity to the wine.

All components are kept on yeast lees as long as possible until blending, adding greater flavour and softness to the wine. Careful blending with these parcels has produced this wine of interest and complexity.

The grapes are fully certified organic by BioGro New Zealand.

Analysis

Alc 13.5%, pH 3.2, Acidity 7.5 g/L, Residual Sugar 3.0g/L

Tasting Notes

The first thing you will notice is the intense aroma of this wine. Tropical fruits with a citrus finish that makes the wine last in the mouth. The wild fermentation in barrel adds great weight on the palate with a texture that makes you want to go back for more.

This wine will drink well anytime complementing white meats, salads and seafood.

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

www.thedarlingwines.com

Email: chris@savvywines.co.nz

Phone: +64 274 445 225

Social: @thedarlingwines