



KONO

LOVE FOR THE LAND | RESPECT FOR THE SEA



# 2017 Kono Marlborough Sauvignon Blanc

## TASTING NOTES

A brilliant pale green in the glass, this pure and bright Marlborough Sauvignon Blanc has a vibrant fruit driven nose bursting with citrus fruits and passionfruit. On the palate luscious fruit flavours of ripe tropical fruits and lifted herbaceous notes are finely balanced with zesty acidity, an underlying minerality, and just a hint of residual sweetness. Juicy, crisp and fresh this wine leads to a long and dry, persistent finish.

## WINEMAKING

All machine harvested, the grapes for our Kono Sauvignon Blanc are fully crushed and destemmed once at the winery to help release the berries' intense flavours. The grapes are then pressed in modern membrane presses, with both the free-run and harder pressings combined in stainless steel tanks where they are chilled and settled until crystal clear. The clear juice is then racked and warmed before being inoculated with selected yeast cultures. Regular controlled ferments are managed through temperature manipulation with all batches being taken through to dryness. Blending occurs in July, after which the resulting wine is stabilised and filtering without the need for fining – ready for bottling in early September.

## VITICULTURE

Grapes for this wine are grown on a range of both Kono owned and managed sites, as well as from dedicated growers that are located throughout the main viticultural areas of Marlborough. The Waihopai, Awatere, and Rapaura sub-regions are all represented in this blend; and all bring a different flavour profile to the finish wine.

All of our vineyards are intensively managed with restrictive pruning to low bud numbers, leaf plucking, and trimming methods employed to allow for good airflow and reduced disease pressure. While the 2016/2017 growing season proved challenging due to cooler weather and high rainfall over harvest, attentive work carried out by the vineyard team ensured that fruit in excellent condition with exceptional flavours was able to be harvested.

## ANALYSIS 2017

Alcohol: 12.5%  
pH: 3.15  
T/A: 7.5g/L  
R.S: 2.8g/L

## AWARDS AND ACCOLADES

**6 times voted Best Value in Wine Spectator**  
(Vinatges 2009 - 2017)

**Marlborough Wine Show 2017**  
Silver (2017 vintage)

**Berlin Wine Trophy Awards 2018**  
Gold (2017 vintage)

29 medals, including 6 times Gold, Double Gold, Champion (Vintages 2013-2017)



### KONO BEVERAGES

PO Box 440 Nelson, New Zealand  
Telephone: +64 3 520 9230

### WINERY

395 Awatere Valley Road, Marlborough  
Telephone: + 64 3 575 7396

Website: [www.kono.co.nz](http://www.kono.co.nz)  
Email: [beverages@kono.co.nz](mailto:beverages@kono.co.nz)

Freephone: 0800 864 894  
Facsimile: +64 3 578 0253