



LAWSON'S DRY HILLS
— MARLBOROUGH —

MOUNT VERNON

SAUVIGNON BLANC 2018

Region: Marlborough

Winemaker: Marcus Wright/Rebecca Wiffen

Alcohol: 12.5% **pH:** 3.30 **RS:** 2g/L

TA: 7g/L **Brix:** 19.9 - 22

Tasting Notes

Pale lemon in colour with strong citrus and layers of green, grassy herbaceous notes underpinned by lovely tropical passionfruit flavours. The flavours on the palate match those on the nose. This wine is vibrant with lovely juicy fruit on the mid-palate, has good length and a crisp, dry finish. Vegan friendly wine.

Winemaker's Notes

The grapes were picked when we thought the flavours were at their best, then gently pressed to stainless steel tanks for fermentation. The fermentation was done at cool temperatures with specially selected yeast that maximised the aromatics in the juice. After fermentation the tanks were graded and this wine is a selection of the best tanks.

Viticulture Notes

A blend of the Wairau (Southern Valleys) and Awatere Valley (43%), the vines were three and four cane VSP pruned. The grapes were picked on the flavours, trying to balance the nice grassy notes with the more tropical passionfruit flavours.

Cellaring

Made to enjoy whilst young and fresh - cellar for up to two years if you wish.

Food Match

Well flavoured fish dishes, Greek salads or just by itself.



Lawson's Dry Hills P.O. Box 4020, Redwood Village, Blenheim 7242, New Zealand

Phone: + 64 3 578 7674 | Fax: + 64 3 578 7603

Email: wine@lawsonsdryhills.co.nz | Web: www.lawsonsdryhills.co.nz

