



---

## White's Bay Sauvignon Blanc, 2018

Samantha Bailey

---

*Classically aromatic with texture and length, this is a fresh and immensely easy drinking Sauvignon Blanc.*

---

UNZF001	Marlborough	Marlborough, New Zealand
White	13%	Screwcap
100% Sauvignon Blanc		

---

### HOW IT'S MADE

---

The wine is dominated by 50% Awatere Valley fruit, with vineyards located on both sides of the river in three sub-regions. Soils on the south bank are deep silt loams and fertile, while the north bank sites are stony, shallow silt loams and lighter in structure. A dry and windy climate in this valley leads to small, thick-skinned berries with an emphasis on herbal intensity. Wairau Valley sites in the Rapaura district and the Southern Valleys make up much of the rest of the blend. These are warmer areas and the soils vary between deep fertile loams and gravelly alluvium clays. Fruit from these sites are often more tropical, with some ripe citrus characters. Vines are all managed with vertical shoot positioning and pruned to leave balanced bud numbers and crop levels consistent with individual site capacity. Picking decisions are made entirely on flavor. Skin-contact is minimized and cool fermentations with neutral yeast in stainless steel tanks preserve the crisp, fresh varietal nature of the fruit.

### TASTING NOTES

---

Perfumed with nettle flower and green pepper, a palate of limes and a briny salinity leaning towards seaweed. With restrained minerality and a hint of tropical fruit, the wine is sappy, fresh, clean and very easy to drink.

---

### FOOD MATCH

The bright, crispy Sauvignon is a perfect match with all sea besties, from delicately caught seafood to rich and meaty barbecued king prawns.

---

### AWARDS

Wine Enthusiast - 89 pts. Best Buy (2015)

---

### ALLERGENS

Contains sulfites and no other allergens

---