

2017 Sauvignon Blanc Marlborough, New Zealand

SR
SNAPPER
ROCK

WINERY

Snapper Rock Wines

WINEMAKER'S NOTES

The 2017 vintage was picked in late April and is a blend of 100% Wairau fruit, with 84% of the grapes coming from our 'Omaka Block' and 16% from a special block we like to call 'Block C'. This slow ripening and late picking gives this wine more fruit forward characteristics than earlier vintages, whilst still retaining a backbone of minerality. The grapes were gently pressed and fermented in stainless steel at cool temperatures to accentuate the pure fruit characters of the Wairau Valley. Overall two tropical storms, Debbie in late March and Cook in mid April, made this a very challenging year for Marlborough.

TECHNICAL ANALYSIS

Total Acidity	6.7 g/l
Residual Sugar	3.4 g/l
Alcohol	12.5%
Packaging	12 x 750 ml

DESCRIPTION

It is beautifully fragrant on the nose displaying tropical fruit, nectarine, feijoa and lime zest characters. The palate is fresh and vibrant, the delivers attractive fruit intensity and fine texture, brilliantly structured by bright acidity, finishing long and mouth-watering. The wine is immediate and very enjoyable.

MATTHEW DUKES SAYS

"This spectacular Sauvignon Blanc is my favourite sub-£10 example of this grape in New Zealand ...There will be a stampede for this wine." *2015 Vintage*

*Daily Mail UK, Sunday Magazine
May 2016*

