

LITTLE ANGEL MARLBOROUGH 2016 SAUVIGNON BLANC

VARIETY

Sauvignon Blanc

SPECIFICATIONS

Alcohol: 13.0% vol.

Residual Sugar: 2.9 g/L

pH: 3.20

Titrateable Acidity: 6.6 g/L

VITICULTURE

Climate:

Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

Soils:

Silty loam over free draining gravels

Training:

Standard vertical trellis

WINEMAKING

The grapes were machine harvested in cool morning conditions to minimise the accumulation of any phenolics.

The clear juice was then racked and cold fermented using selected yeast strains to preserve the fruit's intense varietal flavours.

TASTING NOTES

Colour:

Light straw with a bright clarity

Nose:

Freshly scented gooseberry, passionfruit and grapefruit, with hints of jalapeño and lemon zest.

Palate:

A medium-bodied wine with a clean, lively acidity that accentuates the fresh fruit flavours and their length on the palate.

Cellaring:

2-3 years

Serve:

Lightly chilled

Suggested Foods:

This wine is particularly well suited to seafood dishes, poultry dishes or summer salads