



MOUNT RILEY SAUVIGNON BLANC 2015

WINEMAKERS NOTES:

A record dry growing season coupled with warm mid-summer temperatures enabled perfect flavor development. Careful picking decisions were required in order to capture the trademark Marlborough flavours and create Mount Riley's classic and highly regarded Estate Sauvignon Blanc.

Our 2015 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with 30% from the Awatere Valley and the balance from the Wairau Valley. Grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented in stainless steel at cool temperatures to preserve the lifted aromatics in this wine.

TASTING NOTES:

- Colour* Light straw with green hues.
- Bouquet* Complex with overt aromas of passionfruit, pink grapefruit, citrus and greener components of crushed herb, capsicum and gooseberries.
- Palate* Fantastic fruit weight and intensity of flavour is matched with mouth-watering acidity.
- Drink* Drinking well now, this wine can be enjoyed until late 2018. Great as an aperitif or match with seafood, light meats, pasta, salads or Asian cuisine.

OTHER INFORMATION

Grape variety: Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 12.5%
RS: 4.0g/l
Bottle Barcode: 9419663020002

