

FERNHOOK

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Marlborough Sauvignon Blanc 2018

WINE STYLE:

A full bodied wine, designed to capture and balance the natural fruit flavours with the mineral terroir expression of Marlborough Sauvignon Blanc.



DESCRIPTION:

Variety: Sauvignon Blanc
Region: Marlborough
Vintage: 2018
Volume: 750ml

TECHNICAL:

Alcohol: 12.5% Vol.
Acidity: 7.4 g/L
RS: 2.3 g/L
Closure: Stelvin screw cap

SENSORY:

Aroma: Ripe white peach & pineapple with citrus notes.
Taste: Delightful and true to the aroma. Delicately balanced and deliciously quenching.
Finish: Lengthy and dry, with a fruity aftertaste.
Serve: Chill to between 12 and 14°C (54 and 57°F) then serve and enjoy.
Store: Store between 10 and 16°C (50 and 61°F). Ideal for drinking now.
Likely to peak early 2019.

CUISINE:

Partners well with white meat and seafood cuisine. Sufficiently bodied, it works well with fragrant spices and citrus dressings.

Fernhook by Fairbourne Estate Ltd, Marlborough, New Zealand
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VITICULTURE:

The grapes for Fernhook are grown on elevated vineyards in the heart of Marlborough. The viticulture is managed for lighter yields to achieve clean early ripening and to retain the mineral character of the soils. The vineyards are on older alluvial river gravels overlaid with clay gravels.

WINEMAKING:

2018 was a cooler Marlborough vintage, giving clean, ripe grapes from our low cropping vineyard. The resulting flavours are of ripe stone fruits and passionfruit underpinned with minerality. Flavours that have made Marlborough Sauvignon Blanc, the go to dry white wine across the world.