

Sauvignon Blanc 2019

An iconic Martinborough style of Sauvignon Blanc that is serious, subtle and textural while still oozing with vibrant tropical and citrus fruit characteristics.

COLOUR

Pale lemon with brilliant clarity.

AROMA

Intensely tropical aromas are the hallmark of the Palliser house style, evoking passionfruit pulp, calamansi, dried herbs, mango and white stonefruit.

AGEING POTENTIAL

Best enjoyed in its youth with fresh seafood or Pacific Rim cuisine over the next two years.

PALATE

Richly detailed and refined on the palate, the interplay between weight and freshness are on full display this vintage. Racy citrus and kiwifruit details emerge on the mid-palate, finishing pristine, long and layered. A gentle grip gets your mouth watering… luckily pan-fried snapper only takes a minute!

WINEMAKING

Fruit from our Clouston Vineyard and East Base Vineyard. The grapes are pressed to stainless steel tank were the juice is cooled and settled over 2 days. The clear juice is racked to another tank and then fermented for one month at cool temperatures to maximize the flavours. After fermentation is completed the lees are stirred on several occasions to add complexity and texture to the wine. The wine is vegan friendly

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2019
Alcohol: 13.0%
pH: 3.10
TA: 6.90g/L
Residual Sugar: 3.2 grams/Litre
Bottled: November 2019