

Pencarrow Sauvignon Blanc 2023

A crisp, clean Sauvignon Blanc with lush fruit.

COLOUR

Pale lemon.

AROMA

Bursting with musky, tropical aromas of passion fruit, guava, mango, Granny Smith apple, calamansi and frangipani.

AGEING POTENTIAL

Perfect with green-lipped mussels in a red curry coconut milk, line-caught snapper or the classic Kiwi fish and chips.

PALATE

Crisp, clean and mouthwatering, it's bursting with tropical passion fruit and zesty citrus flavours, framed by sophisticated musky spice, reminiscent of garam masala. Finishes long, luscious and dry.

WINEMAKING

65% of the fruit from our Pencarrow and Palliser vineyards blended with fruit from Marlborough.

The fruit is settled over 2 days, racked to tank and fermented leaving 2.6 grams per litre of residual sugar. This gives the wine added weight and texture. The wine then spends a further 3 months on lees before bottling.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2023
Alcohol: 12.5%
Bottled: August 2023
pH: 3.16
TA: 8.1
Residual Sugar: 2.6 g/L.