

BLIND RIVER

SAUVIGNON BLANC 2016

Region: Marlborough - Awatere Valley
Winemaker: Rebecca Wiffen
Alcohol: 13.5% **RS:** 3.5g/L
TA: 6.5g/L

Tasting Notes

This wine shows pronounced passionfruit and tropical fruit aromatics with typical Awatere Valley herbaceous notes. A strong chalky, mineral character shows through which is very typical of fruit from this vineyard. The palate is focused and supple with great flavour intensity and excellent weight – the barrel-ferment portion adding complexity and viscosity. Beautifully balanced with a fine acidity offsetting the vibrant fruit characters and firm mineral tones, this wine preserves the elegance that has come to be expected from Blind River.

Winemaker's Notes

After careful destemming and pressing, the majority of the juice was individually batch-fermented (based on the different vineyard blocks) in stainless steel. The fermentation took place at cool temperatures with specially selected yeast strains to retain freshness and fruit character. 10% was fermented in old French oak barriques to add a touch of complexity. The wine was then held on lees for five months before blending and bottling. Bottling date: August 2016

Viticulture Notes

Warm, sunny weather in spring meant that flowering produced good size bunches and set the scene for moderate crops on our two-cane vines. Summer provided traditional dry, warm conditions allowing long and slow ripening of the grapes and the development of bright fruit characters. The main pick of this wine was on 7th of April with a small subsequent pick made on the 12th. The expressive, punchy characteristics of the Awatere Valley have been captured in the fruit at harvest and with the use of selected yeast strains, has been carefully translated into the finished wines.

Cellaring

The quality and style of this wine means that it can be enjoyed now or for up to five years with good cellaring.

Food Match

Goats' cheese, feta, asparagus, capsicum, peas, shellfish, whitebait and other seafood, salads, fresh herbs, chilli, ginger, lemon, lime, tomato dishes, fennel, watercress, rocket, capers, pesto or use as a refreshing contrast to rich, creamy dishes.

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LAWSON'S DRY HILLS
— MARLBOROUGH —

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Awards & Reviews

Michael Cooper - Four Stars

★★★★

The 2016 vintage is aromatic, mouthfilling and freshly herbaceous, with lively tropical-fruit and green capsicum flavours. Showing good intensity and a crisp dry finish.

Bob Campbell MW - Five Stars / 95points

★★★★★

Quite a concentrated Sauvignon Blanc with typical mineral, tomato leaf, green capsicum and nettle flavours plus a subtle hint of passionfruit. Very Sancerre-like, with with good weight and a lengthy finish. Drink 2016 to 2021.

Six Nations Wine Challenge 2017 - Double Gold