



LAWSON'S DRY HILLS
— MARLBOROUGH —

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SAUVIGNON BLANC 2017

Region: Marlborough

Winemaker: Marcus Wright/Rebecca Wiffen

Alcohol: 12.5% **pH:** 3.25 **RS:** 2.2g/L

TA: 4.7g/L **Brix:** 21 - 21.7

Tasting Notes

The nose features passionfruit and floral notes with an underlying lime and herbaceous character. The palate is fresh, clean and bursting with intense fruit flavours, the wine's texture belies the wine's fruit driven nature. This Sauvignon Blanc is concentrated with lovely minerality and a hint of lees/wild fermentation character.

Winemaker's Notes

The fermentation was done predominantly in stainless steel tanks at cool temperatures with yeast selected to enhance the wonderful fruit-driven aromatics, 7% of the blend was fermented wild in old French oak barriques to enhance the texture of the wine and add diverse flavour elements.

Viticulture Notes

This wine is a blend of five different vineyards representing a wide range of soils (alluvial silts, gravels, clay) and micro climates. These vineyards are located in the Waihopai Valley, Dashwood in the Awatere Valley and some on the outskirts of Renwick and on Alabama Road next to the winery. Each vineyard brings its own unique range of flavours and texture to the finished wine. The grapes were harvested at a slightly lower brix level than last year, the fruit was very clean and packed with flavour.

Cellaring

Enjoy now or cellar for up to four years.

Food Match

Wonderful with a Greek salad, some Marlborough green-lipped mussels or with any tomato-based dish.



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