



LAWSON'S DRY HILLS  
— MARLBOROUGH —

# LAWSON'S DRY HILLS

## SAUVIGNON BLANC 2015

**Region:** Marlborough

**Winemaker:** Marcus Wright/Rebecca Wiffen

**Alcohol:** 13.0% **pH:** 3.22 **RS:** 2.0g/L

**TA:** 7.0g/L **Brix:** 21 - 23 brix

### Tasting Notes

Lovely passionfruit, lime and fragrant lemongrass leap from the glass, whilst the palate is crisp and focussed with a juicy texture. The barrel fermented component helps to highlight the wines chalky minerality. In terms of flavours this wine has lovely complexity with strong citrus and passionfruit characters balanced by some herbal notes and tropical fruit.

### Winemaker's Notes

Each vineyard block was harvested in at least two picks, allowing us to separate the grape components, based on vine age and soil variations. The grapes were gently pressed before fermentation in stainless steel tanks with 6% going into older French oak barriques, with yeast selected specifically to enhance the wines natural aromatic characters. Post fermentation the wines were allowed to rest on the yeast lees before blending. Only the wines with outstanding varietal characters and great intensity on the palate were chosen for the final blend. The quality of the 2015 vintage, made what to leave out a very difficult task.

### Viticulture Notes

The 2015 vintage was wonderful for Sauvignon Blanc in Marlborough, a poor fruit set lead to lower crop levels and in turn intense flavours. The weather was perfect with a long warm summer and autumn that allowed us to pick the grapes in perfect condition with maximum flavours. The grapes for this wine came from five vineyards with the largest single component (33%) coming from our Chaytors Road vineyard which is located on the banks of the Wairau River diversion, just a few kilometres from the coast. The remaining two thirds of the blend came from vineyards close to the winery and the Waihopai Valley.

### Cellaring

A wine made to cellar - give it two or three years.

### Food Match

Enjoy this wine in moderation with a fresh salad, with any tomato based dish, feta cheese, cold smoked salmon.



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### Awards & Reviews

Marlborough Wine Show 2016 - GOLD MEDAL

American Airlines. - International Business Class 2016

Selected by American Airlines for their 2016 inflight international business class pouring program.

Easter Wine Show - GOLD MEDAL.

International Wine Challenge - London. - SILVER

Air New Zealand Wine Awards. - PURE SILVER MEDAL.

Marlborough Wine Show - GOLD MEDAL

International Aromatics Wine Show - GOLD MEDAL

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