



LAWSON'S DRY HILLS  
— MARLBOROUGH —



## Blind River Tekau 2018

### Tasting Notes

This wine has a wonderfully complex nose of crème brûlée, smoke and ripe stonefruit. The palate is rich and rounded with lovely, ripe peach notes seasoned with spicy oak. It already has many layers and will become more complex and seamless with further time in the bottle.

### Vineyards and viticulture

From two-cane pruned vines on our beautiful Blind River vineyard, in the Awatere Valley, we picked this Sauvignon Blanc with lovely ripe, intense flavours and a balanced acidity. There were two passes through the vineyard: 31<sup>st</sup> of March and 4<sup>th</sup> of April. The grapes were picked at 22.3brix

### Winemaking

The grapes were pressed into French barriques (10% new) and underwent wild fermentation with indigenous yeast. The wine matured on lees in barrel for ten months.

100% Sauvignon blanc, Alc 13.5%, TA 5.2, pH 7.0, RS 1.7 g/l  
Vegan friendly

### Cellaring

This wine will possibly be at its best in about 12 months time. Enjoy over the next few years.

### Food Match

Shellfish (especially oysters)! Or any seafood that is simply prepared with just a squeeze of lemon and hint of seasoning. Also delicious with spicy foods, goat's cheese, salads, asparagus and other vegetables.

