

MOUNT FISHTAIL

MARLBOROUGH, NEW ZEALAND

2020 MARLBOROUGH SAUVIGNON BLANC

Winemaker: Emmanuel Bolliger

Appellation: Waihopai Valley, Marlborough

Varietal: Sauvignon Blanc

Alcohol: 13.00%

Total Acidity: 7.5g/L

F/T SO2: 32/126ppm

Residual Sugar: 3.2g/L

Winemaking Techniques:

Harvested in the cool of the morning & softly pressed.

Fermented slowly in stainless steel tanks at cool temperatures to preserve the elegant & refined Sauvignon Blanc aromas.

Winemakers Notes:

Aromas of passionfruit, elderflower, gooseberry, and fresh mint laced with a delicate white flower element lead to punchy palate with guava and lime. A classical edgy style delivers beautiful line and length: a true Marlborough Sauvignon Blanc.

Food Accompaniments:

Wide range of fresh cuisine from salads to shellfish and the zippy acidity is a great match with goats' cheese. Our recommendation though is freshly grilled Snapper accompanied with lemon risotto and a leafy green salad.

**For more information on our wines and pricing,
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