

2018 Snapper Rock Sauvignon Blanc Marlborough, New Zealand

WINERY

Snapper Rock Wines

WINEMAKER'S NOTES

The 2018 vintage was picked on the 8th of April from our famous block 'O' in the Omaka subregion of the Wairau Valley. 100% single vineyard fruit from block O delivered slow consistent ripening and fruit forward characteristics, whilst still retaining a backbone of minerality. The grapes were gently pressed and fermented in stainless steel at cool temperatures to accentuate the pure fruit characters of the Wairau Valley. Three tropical storms, Fehi and Gita during February and Hola in early March, made this a challenging year for Marlborough, where our vineyard and wine making teams have had to work hard to deliver a high quality classic style of Marlborough Sauvignon Blanc.

TECHNICAL ANALYSIS

Total Acidity	6.7 g/l
Residual Sugar	2.4 g/l
Alcohol	12.6%
Packaging	12 x 750 ml

DESCRIPTION

Fresh and attractively fragrant, the bouquet shows nectarine, mango, green rock melon and lime zest characters, leading to a flavoursome palate that is bright and juicy. The wine delivers youthful fruit intensity and lively mouthfeel, leading to a lengthy crisp finish.

THE ANTIPODEAN SOMMELIER SAYS

This classic Marlborough Sauvignon Blanc represents exceptional value for money and has built up a loyal following through it's constant quality year after year.

The style works equally well as an aperitif as matched with seafood or chicken dishes and looks great on the table at a dinner party.

SR
SNAPPER
ROCK

WINE OF NEW ZEALAND

