



Black Cottage

Sauvignon Blanc

Marlborough New Zealand 2019

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Sustainably Grown

Harvest & Winemaking notes:

A warm, dry summer lead to an early harvest with pristine fruit, small berries, and great concentration. The fruit for this wine came from the Wairau and Awatere valleys. The grapes were gently pressed and fermented at cool temperatures in stainless steel to maximise fruit purity and varietal character. This is a classic Marlborough Sauvignon Blanc which is approachable and delicious.

Winemaker: Sanna Stander

Tasting notes:

Pale straw in colour, this sauvignon blanc has a complex nose full of fresh gooseberry, rock melon, kiwifruit, crushed herbs and a touch of sweat. The zesty palate is packed full of crunchy green apple, peach and jasmine flowers with a delicious line of salinity, grainy texture and a refreshingly dry finish.

Try with fresh seafood or light, seasonal salads.

Analysis:

SUB-REGION	Wairau & Awatere valleys
SOIL TYPE	Alluvium & clay
VARIETIES	Sauvignon Blanc
PH	3.27
TA	6.8 g/l
RS	3.0 g/l
ALCOHOL	13%

www.blackcottagewines.co.nz

