

SAVEE SEA
MARLBOROUGH
SAUVIGNON BLANC
2016



Name of Wine	Savee Sea Marlborough Sauvignon Blanc 2016
Region, Area	Awatere Valley and Wairau Valley
Classification	Marlborough
Producer	Awatere River Wine Company
Soil	Alluvial
Grapes	100% Sauvignon Blanc
Vinification	Fermented cool in stainless steel with various yeast selections
Temperature to Serve	8-12 C
Keeping Quality	18 – 24 months
Colour	Clear, green tint
Smell	Gooseberry, melon, passionfruit, citrus and herbal aromas
Analysis	Alcohol 13.0 % T.A 7.5g/l P.H 3.21 R.S 3.7 g/l
Tasting Notes	Classic Marlborough Sauvignon Blanc characters with gooseberry, melon, passionfruit, citrus, and blackcurrant characters. The palate is fresh and juicy with loads of flavour, tangy acidity and a lingering finish.
Winemaker's Notes	Harvested from selected sites in the Awatere and Wairau Valleys. Fermented cool to deliver the classic range of crisp flavours typical of Marlborough. An elegant style made for enjoying with good food and good friends.
Matching Dishes	A great all-around wine to match almost anything. Seafood, asian cuisine, antipasto, grilled vegetables, soft-ripened cheese.

