



# GROWERS MARK

## Riverbank Marlborough Sauvignon Blanc 2015



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	SAUVIGNON BLANC		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2015		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Riverbank Vineyard		
<b>Vinification:</b>	Viticulturist, Jeremy Hyland, selected three vineyards to supply grapes for this wine. One in the lower Awatere to give minerality to the wine, one in the lower Waihoepai to give tropical notes and one in the Wairau to give the herbaceous punch. When deemed ripe the grapes were machine harvested at night. Due to the grapes thin skin, the juice was protected from oxidation. Once at the winery the grapes were crushed and gently pressed. Cold settled for 36 hours the juice was inoculated		
<b>Appearance:</b>	Palest Straw.		
<b>Bouquet:</b>	Lifted sweet passionfruit along with African sweetgrass, underscored with typical herbaceous characters associated with good Sauvignon Blanc.		
<b>Palate:</b>	Quintessential Marlborough Sauvignon. A burst of ripe fruit, passionfruit, white currant backed with subtle herbaceousness and intriguing white pepper notes. Firm acidity is balanced with fruit weight. The wine has great persistence of flavour.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.30%	<b>pH:</b>	3.32
<b>Residual Sugar:</b>	4.0	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	7.4	<b>Hancocks Product:</b>	10828