

LAKE CHALICE

Lake Chalice Marlborough Sauvignon Blanc 2016



Category:	WINE		
Style:	WHITE WINE		
Variety:	SAUVIGNON BLANC		
Region:	MARLBOROUGH		
Vintage:	2016		
Volume:	750ml		
Vineyard:	The fruit for this wine was harvested from the Lower Wairau region of Marlborough.		
Vinification:	This wine was made in a way to ensure preservation of the freshness and aromatic intensity. The grapes were harvested and transported promptly to the winery where they were pressed without delay to minimise skin contact. The resulting juice was settled and then cool fermented in stainless steel using selected Sauvignon Blanc yeasts.		
Appearance:	Pale straw with a light green hue.		
Bouquet:	An enticing aroma of blackcurrant and passionfruit with notes of grapefruit and flowering herbs.		
Palate:	Refreshing and juicy with a salty minerality that leads to a lingering finish.		
Cellaring:	2 years		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.26
Residual Sugar:	4g/L	Packaging:	1 x 750ml
Titrateable Acidity:	7.2g/L	Hancocks Product:	14338