

LAKE CHALICE

Raptor Sauvignon Blanc 2016



Category:	WINE		
Style:	WHITE WINE		
Variety:	SAUVIGNON BLANC		
Region:	MARLBOROUGH		
Vintage:	2016		
Volume:	750ml		
Vineyard:	100% Marlborough Sauvignon Blanc from select vineyards in the Lower Wairau Valley situated just east of the Blenheim township. The vineyards are even, with deep, fertile and free-draining soils which, complemented with a cooler growing area and a slower ripening period adds to the intensity of this Sauvignon blanc. Our Raptor Sauvignon Blanc blend is selected post fermentation each vintage after careful tasting and consideration of all the Sauvignon Blanc batches we have on hand at the winery.		
Vinification:	The grapes were machine harvested in the cool of the evening and transported immediately to the winery for processing to minimise oxygen contact. Fermentation was carefully controlled at low temperatures to retain the freshness and zing of the fruit.		
Appearance:	Bright, pale straw on release		
Bouquet:	This wine has lifted aromas of ripe grapefruit and attractively framed with blackcurrant leaf.		
Palate:	The palate, full and round bursts with sweet passionfruit. The texture is somewhat oily and finishes with a pleasant lingering sensation of seasoned acidity.		
Cellaring:	2 years		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.19
Residual Sugar:	2.4g/L	Packaging:	1 x 750ml
Titrateable Acidity:	6.9g/L	Hancocks Product:	14479