

LAKE CHALICE

The Falcon Sauvignon Blanc 2017



Category:	WINE
Style:	WHITE WINE
Variety:	SAUVIGNON BLANC
Region:	MARLBOROUGH
Vintage:	2017
Volume:	750ml
Vineyard:	The majority of fruit for this wine was harvested from the mature vines in our loam rich Talon block in Dillons Point in the central Wairau Valley, Marlborough.
Vinification:	Upon harvesting, all grapes are transported and pressed without delay to minimise skin contact and retain freshness. Cool fermented in stainless steel for added vibrancy and crispness.
Appearance:	Clear pale straw.
Bouquet:	Fresh passionfruit, blackcurrant bud and grapefruit zest.
Palate:	Bold mineral notes balanced with gooseberry and ripe citrus with subtle green notes.
Cellaring:	3 years

Technical Analysis:

Alcohol:	12.70%	pH:	3.34
Residual Sugar:	4.2g/L	Packaging:	1 x 750ml
Titrateable Acidity:	7.2g/L	Hancocks Product:	14484