

LAKE CHALICE

Light 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, Lower Wairau Valley, Marlborough.
Vinification:	Harvested at a lower brix to deliver an uncompromised lower alcohol wine. Cool fermented in stainless steel to retain the crisp tropical notes expected of a Marlborough Sauvignon Blanc.
Appearance:	Clear pale green, gold.
Bouquet:	Gooseberry, fresh lemon zest with herbal notes.
Palate:	Crisp ripe citrus underpinned by blackcurrant and Granny Smith apples with a balanced acidity.
Cellaring:	up to 3 years.

Technical Analysis:

Alcohol:	9.50%	pH:	6.45
Residual Sugar:	7.5g/L	Packaging:	1 x 750ml
Titrateable Acidity:	7.7g/L	Hancocks Product:	14564