

DUCK HUNTER Sauvignon Blanc 2018



Category: WINE

Style: WHITE WINE

Variety: SAUVIGNON BLANC

Region: MARLBOROUGH

Vintage: 2018

Volume: 750ml

Vineyard: Predominately from Comely Bank vineyard, Waihopai

Valley Road, in Marlboroughs Wairau Valley

Vinification: Machine harvested when the flavour spectrum enters the

desired range and cool fermented until deemed in

balance.

Appearance: Palest straw, hints of green and gold

Bouquet: Aromatics of ripe passion fruit, stone fruit and melon.

Palate: Crisp and fresh with lingering acidity and surprising

residual sweetness. Hugely successful on the

international wine scene in 2019: 2 Trophies, 2 Double

Golds, 3 Platinum, 2 Gold 2 Silver medals.

Cellaring: Drink now or 2-3yrs

Technical Analysis:

Alcohol: 12.70% Residual Sugar: 4g/L

Packaging: 1 x 750ml Titratable Acidity: 7.9g/L

Hancocks Product: 14790