LAKE CHALICE
Sauvignon Blanc 2018

Category:	WINE
Style:	WHITE WINE
Variety:	SAUVIGNON BLANC
Region:	MARLBOROUGH
Vintage:	2018
Volume:	750ml
Vineyard:	The fruit for this wine is sourced from selected vineyards across Marlborough, predominantly the fertile Dillons Point sub region.
Vinification:	Machine harvested in the cool of the night in order to retain fresh fruit character. Pressed off with minimal skin contact before cool fermented in stainless steel for a fresh, clean character.
Appearance:	Clear, bright with light green hues.
Bouquet:	Apricot kernel with Cape gooseberry and sweet grapefruit.
Palate:	Crisp citrus fruits supported with blackcurrant and soft tropical notes, finishing with a medium bodied acidity.
Cellaring:	Enjoy now to 3 years

Technical Analysis:

Alcohol:	12.50%	pH:	3.5
Residual Sugar:	3.2g/L	Packaging:	1 x 750ml
Titratable Acidity:	7.4g/L	Hancocks Product:	**14811**