

LAKE CHALICE

Sauvignon Blanc 2018



Category:	WINE
Style:	WHITE WINE
Variety:	SAUVIGNON BLANC
Region:	MARLBOROUGH
Vintage:	2018
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.
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:	Flinty nettle with bold passionfruit.
Palate:	A ripe tropical palate with a lingering note of mandarin and subtle capsicum against a balanced acidity.
Cellaring:	up to 3 years

Technical Analysis:

Alcohol:	13.00%	pH:	3.46
Residual Sugar:	3.2g/L	Packaging:	1 x 750ml
Titrateable Acidity:	7.2g/L	Hancocks Product:	14870