

# LAKE CHALICE

## The Falcon Sauvignon Blanc 2019



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	SAUVIGNON BLANC
<b>Region:</b>	MARLBOROUGH
<b>Vintage:</b>	2019
<b>Volume:</b>	750ml
<b>Vineyard:</b>	The majority of fruit for this wine was harvested from the mature vines in our loam rich Talon block in Dillons Point.
<b>Vinification:</b>	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.
<b>Appearance:</b>	Clear pale straw
<b>Bouquet:</b>	Subtle, notes of blackcurrant, river stones and rock salt.
<b>Palate:</b>	Juicy up front and full of flavor with layers of ripe blackcurrant fruits. Fresh acidity frames the wine and holds well the rich flavour. The palate is well textured, with mineral notes. Vegan friendly.

### Technical Analysis:

<b>Alcohol:</b>	12.83%	<b>pH:</b>	3.13
<b>Residual Sugar:</b>	2.2g/L	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	7.0g/L	<b>Hancocks Product:</b>	15590