

Lake Chalice 2024 Vintage

Sauvignon Blanc

THE FALCON

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13.5%Vol
TA:	7.6g/L
RS:	1.85g/L
PH:	3.25
PACKAGING:	6x750mL bottles screw cap closure
Suitable for vegetarians and vegans	



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New Zealand Sustainable Winegrowing



The bouquet of this Falcon Sauvignon Blanc smells like a crisp spring morning with herbaceous thiols and distinct flint aromas.

Let's drop the bikes here and jump this fence. On the other side is an apple orchard filled with vivid green Granny Smiths. Just at that moment, a cloud comes over, and its tiny raindrops become a downpour instantly. But rather than run for cover we dance, spin and giggle as it cools us from the summer sun. We stick out our tongues and let the raindrops hit the inside of our mouths. The rain tastes like fresh lemon zest and crisp Granny Smiths as it bounces off their skins. As soon as the rain has started, it feels like it's over again. The vibrant taste lingers in your mouth. Let's get home; it's nearly dinner time.

Region: Dillons Point, Marlborough

Style: Dry

Vineyard: The majority of fruit is harvested from the mature vines of our Talon block located in the famously fertile area of Dillons Point known to produce outstanding Sauvignon Blanc.

Vinification: Pressed immediately following harvest to minimise skin contact and retain freshness, then cool-fermented to maintain rich aromatics.

Appearance: Pale green.

Bouquet: Fresh green gooseberry and herbal aromas. Herbaceous thiols with distinct attractive flint aroma.

Palate: Rich fresh palate of passionfruit, black currant bud, ripe tropicals, and a long mineral finish.

Cellaring: Enjoy now and over the next 3 years. If it makes it past the time it takes to chill we'd be impressed.

