



TUPARI

Sauvignon Blanc 2018



Category:	WINE
Style:	WHITE WINE
Variety:	SAUVIGNON BLANC
Region:	MARLBOROUGH
Vintage:	2018
Volume:	750ml
Vineyard:	Awatere Valley, Marlborough
Vinification:	The Tupari vines are managed to achieve low yields per vine, and as harvest approaches we spend time in the vineyard tasting the grapes to ensure the flavours are at their peak prior to picking. The 2016 grapes were carefully harvested in the cool of early morning before being gently pressed at the winery. Specially selected yeast strains were used and the wine was left on the lees for six months, stirred weekly, to enhance the creamy palate texture.
Appearance:	Pale straw with green hints.
Bouquet:	A definitive Awatere wine with white peach, nectarine and a hint of blackcurrant, and wild thyme.
Palate:	Fresh stone fruit and a distinct mineral quality are the hallmarks of this Awatere Valley wine. The long and creamy palate is balanced with a refreshing acidity.
Cellaring:	3years
Food Match:	SEAFOOD

Technical Analysis:

Alcohol:	13.50%	Residual Sugar:	3.5
Packaging:	1 x 750ml	Titrateable Acidity:	6.5
Hancocks Product:	16312		