

The floral graphic consists of a series of light green, stylized flowers arranged in a diagonal line from the bottom left towards the top right, partially overlapping the text.

the DARLING

MARLBOROUGH

SAUVIGNON BLANC
2011

NEW ZEALAND WINE

Viticulture

The grapes are sourced from two organic vineyards in the Wairau Valley of Marlborough. The first vineyard is located in the Rapaura region and is un-irrigated while the second is located towards the Upper Wairau on Fareham Lane.

Winemaking

The grapes were picked mid April 2011 and allocated into different parcels for fermentation allowing a range of components for blending.

A small parcel was co-fermented with 10 specially selected yeasts. This combination of aroma releasing yeasts is unique and adds complexity to the wine.

Another parcel (approx 15%) was taken to barrel for fermentation with natural yeast to create texture and body to the wine.

All components are kept on yeast lees as long as possible until blending, adding greater flavour and softness to the wine. Careful blending with these parcels has produced this wine of interest and complexity.

The grapes are fully certified organic by BioGro New Zealand.

Analysis

Alc 13.0%, pH 3.2, Acidity 7.5 g/L, Residual Sugar 4.0g/L

Tasting Notes

The first thing you will notice is the intense aroma of this wine. Tropical fruits with a citrus finish that makes the wine last in the mouth. There is great weight on the palate with a texture that makes you want to go back for more.

This wine will drink well anytime complementing white meats, salads and seafood.

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

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