



SAUVIGNON BLANC 2017

Here in Marlborough, classic Rapaura gravels absorb the sun's warmth during the day, radiating back onto the grapes by moonlight, to create the highly aromatic flavours for which Marlborough is so highly reputed.

WINEMAKER'S REMARKS

This wine is bright lemon colour with a hint of green. Exotic perfumes leap from the glass with vivacious aromas of citrus peel, elderflower and hints of fresh kaffir lime leaves. The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours, this wine is well balanced and focused with crisp acidity and a long, juicy, mouth-watering finish.

VITICULTURE & WINEMAKING

Made from grapes sourced principally from our own Opawa vineyard on Rapaura gravel soils, the fruit was machine harvested in the cool of the night and immediately pressed at the winery. A cool fermentation followed using an aromatic yeast, with a small portion being fermented in large oak cove's to add a textural element to the wine. After a short period on yeast lees the wine was clarified and filtered prior to bottling in July 2017.

TECHNICAL INFORMATION

Vintage	2017
Region	Marlborough
Alc/Vol	12.5%
TA	6.9 g/L
RS	2.5 g/L

www.opawawine.com

