

Mariner Vineyards South Island 2016 Sauvignon Blanc

Mariner Sauvignon Blanc is made from grapes grown in our own Nelson vineyards and those from our long term Nelson growers. Grown on heavy clay loams, the resulting wines are richer and more full bodied than most South Island Sauvignon Blanc.

Vintage Conditions : Nelson had a cool Spring and a warm summer during the 2016 vintage. Harvest temperatures were moderate and harvest time was quite prolonged. These conditions and slow ripening produced good acid balance with mouth filling flavour. Clone Mass Selection

Harvest Date: Late April 2016.

Vinification : Crushed and fermented very cold at about 11C. Fermentation at these temperatures is quite long, usually about 3-4 weeks. The wine is fermented and aged on a small amount of French oak for about five months. Malolactic fermentation is not allowed to occur so that the fresh, fruity characters are retained.

Bottling Date: November 2016

Alcohol : 13.1%

pH : 3.35

Acid : 7.6g/l

Residual Sugar: 2.1g/l

Colour: Light straw yellow with a tinge of green.

Bouquet: Gooseberry, passionfruit and other tropical fruits.

Palate: Crisp and fruity with a touch of lingering sweet oak.

Packaging: 12 x 750ml. Screw cap closure.