

Tasting notes:

Bright in the glass, with a vibrant, intense lifted nose of citrus and gooseberry with hints of freshly cut grass. The palate displays great intensity of flavour with the hallmark Marlborough characters of citrus and gooseberry at the forefront. A beautifully balanced wine with refreshing acidity and great drinkability.

Winemaking:

Machine harvested fruit -> Pressed -> Cold settled for 3 days -> Cool ferment in stainless steel tanks -> Racked of ferment lees -> Ageing on light lees for 3 months -> Cold & Protein stabilisation -> Crossflow Filtration

Specs:

Alc 13.48% (13% on label) RS 3.5g/L TA 6.9g/L pH: 3.45

