



# Mount Fishtail

## Sauvignon Blanc 2018

**Wine Maker:** Jeff Sinnott  
**Appellation:** Marlborough  
**Varietal:** Sauvignon Blanc  
**Yields per Acre:** 5 t/acre  
**Cases Produced:** 8000  
**Filtration and fining:** n/a  
**Wood treatment:** n/a  
**Length of barrel maturation:** n/a

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**Alcohol:** 12%  
**Total Acid:** 6.1 g/l  
**Free/Total Sulfur:** 120 mg/l  
**Residual Sugar:** 4.3 g/l

**UPC#:** 858441006422

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**Viticultural Practices:** Stainless steel tank fermented at controlled temperatures between 10 – 13 degrees C. Cellaring potential 2 to 3 years ideally.

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**Winemaker Notes:** A brilliant, pale straw green colour. Typical Marlborough Sauvignon aromas of grapefruit, box wood, pea-pods, tobacco & tomato leaf with an intriguing gooseberry yoghurt like complexity. The palate is fresh and full of vigour. Flavours of passionfruit, melon & grapefruit are balanced by limey acidity and good fruit sweetness. The palate is well structured and tapers to a long, lingering finish. A classic Marlborough statement.

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**Food Accompaniments:** Enjoy while young. Ideal with seafood, especially Kaikoura crayfish & paua, or antipasti and Asian foods.

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### Scores:

#### 88 pts Wine Enthusiast Magazine -

This is on the more herbal side of the Sauvignon Blanc spectrum, showing obvious notes of tomato leaf and boxwood, but there's ample white grapefruit to back up those green elements. This medium-bodied wine finishes long and crisp.