



Mount Fishtail

Sauvignon Blanc 2015

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



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

UPC#: 760999988993

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

Winemakers 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.

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