



# Sherwood Estate Signature Sauvignon Blanc 2014

**Wine Maker:** Peter Evans  
**Appellation:** Marlborough  
**Varietal:** Sauvignon Blanc  
**Yields per Acre:** 5 t/acre  
**Cases Produced:** 15,000  
**Filtration and fining:** Milk fining and filtration  
**Wood treatment:** n/a  
**Length of barrel maturation:** n/a

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**Alcohol %:** 13.0%  
**Total Acid:** 7.6 g/l  
**Free/Total Sulfur:** 30/125 ppm  
**pH:** 3.34  
**Residual Sugar:** 1.0

**UPC#:** 682302542114

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**Viticultural Practices:** The fruit was harvested in the cool of the night and transported to our winery in one tonne bins where it was gently pressed. Only the free run juice and light pressings were settled and cool fermented for an average of 21 days. Following five months of yeast lees contact the various parcels of Sauvignon Blanc were blended together lightly fined and filtered prior to bottling.

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**Wine Makers Notes:** The signature wine of Sherwood estate, this Sauvignon Blanc is beautifully poised with a complex array of flavors - gooseberry, grapefruit, guava, limes and touches of mineral. Tightly woven with a crisp, tangy melange of tropical fruits countered with a lean racy finish that refreshes the palate.

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