



Sherwood Estate Signature Sauvignon Blanc 2016

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



Alcohol: 12.5%
Total Acid: 7.6 g/l
Free/Total Sulfur: 30/125 ppm
pH: 3.34
Residual Sugar: 1.0

UPC#: 682302542114

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.

Winemaker 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.

Score(s): 90 pts Wine Spectator - Fragrant orange blossom and crisp lemon meringue flavors are juicy and bright, with plenty of intensity and charm on the finish. Drink now. 7,000 cases made.
