

2018 TWELFTH NIGHT SAUVIGNON BLANC

Region: Marlborough, New Zealand

Sub-regions: Wairau River & Awatere Valleys

Winemaking Notes

Hailing from the historical Wairau River & Awatere Valleys in the famed Marlborough region of New Zealand, the grapes for this 2017 Sauvignon Blanc were sustainably grown in a cool, maritime climate with abundant sunshine. Fermented to dryness at temperatures of 14- 17°C, the wine displays the purity of New Zealand flavors. Aged on the lees for 5 months, the wine has a richness and intensity unique to the Marlborough region.

Residual Sugar	1.8 g/l
pH	3.15
Total Acidity	7.5 g/l
Alcohol content	13.0% vol



Tasting Notes

Aromas of elderflower and passion fruit yield to a palate of citrus, ripe tropical fruit and a dry mineral finish.

Food Pairing

Enjoy with goat cheese salad, raw oysters, pasta with basil pesto or grilled swordfish and most of all with good friends and good times.

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