



SAUVIGNON BLANC 2016

Upper Wairau Valley, Marlborough, New Zealand

Alc - 13.0% | T.A. - 7.2g/L | pH - 3.20 | R.S. - 5.0g/L

100% SAUVIGNON BLANC

*Hillersden Sauvignon Blanc delivers the Upper Wairau valley in a glass.
Bright tropical and stone fruits with just the perfect seam of acidity.*

TASTING NOTES

Bursting with intense aromas of lemon zest, bell pepper and nettle, with lively stone fruit notes adding allure and complexity. This cooler microclimate delivers a wine with an elegant array of delicious flavour, a combination of jalapeño, zesty apple, and a crisp passionfruit finish. While this exciting Sauvignon Blanc is deliciously drinkable on its own, we suggest that you explore the pairing of Hillersden Sauvignon Blanc with fresh seafood and grilled spring vegetables.

VINEYARD

The most mature of the Hillersden vines are planted over two terraces of the Wairau riverbed. Here we find a wide variety of top soil and sub soil combinations. Such versatility means that come blending time we have all the components of brilliant Sauvignon Blanc from our unique estate vineyard. Tropical fruits with softer acids from the sandy soils, passionfruit and body from the clay, citrus and minerality from the gravels as well as vibrant jalapeño greens and acid from the silt loam. The result is a snapshot of our beautiful place translated into the glass.

WINEMAKING

Our harvesting team started picking in the cool, dark of early morning. The 2016 was all fermented in stainless steel using yeast strains isolated to accentuate aromatics. Post ferment maturation on fine lees gives the wine a refined texture to compliment the exuberant flavors. The wine was blended from 4 different parcels each of which added their own character.



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