



GOOSENECK VINEYARDS®

Sauvignon Blanc

Taste

Gooseneck Vineyards Sauvignon Blanc is a juicy, true New Zealand style sauvignon blanc, set apart from the surrounded competitors by its elegance and multidimensional layers. Tantalizing banana and passion fruit aromas encapsulate the bouquet. Vivacious juicy stone fruits, fused with bursting notes of pink grapefruit on the pallet, bring a finish of dry elegance of sophistication.

Story

The 2017 growing season was challenging and one of the Marlborough's most surprising years. Cool temperatures and rain after the Christmas break slowed ripening, so with disease pressure greater than seen for more than 10 years, grapes were picked at lower sugar levels than traditional years. Expecting greener styles of wine, we were pleasantly surprised to see tropical fruits, juicy tasty fruits, resulting in a wine with great structure and length.

The vineyards are largely planted on the stony free draining mid-Wairau Valley river flats. The vineyards are sustainably managed, and with the care given during the growing season produce some of the world's greatest Sauvignon Blanc wines.

The grapes are machine harvested and immediately pressed in the cool of the night. The juice is maintained at cool temperature to ensure the aromatics are not lost. Cleared juice is then fermented to dryness at cool temperature with specifically selected yeasts

Complements

Gooseneck Vineyards Sauvignon Blanc is always sensational with fresh seafood and kale salads on summery days.



Composition:

100% Sauvignon Blanc

Appellation:

Marlborough New Zealand

Alcohol: 12.5% vol.

Production: 2,404 cases

pH: 3.08

TA 8.0g/l

RS: 2.9g/l