

## Esk Valley Sauvignon Blanc, Marlborough

£12.99



**Vintage:** 2018

**Bottle Size:** 75cl

**Alcohol %:** 13.50%

**Country:** New Zealand

**Description:** This is a very intense and powerful wine. True to its Marlborough origins its flavours are a mix of ripe tropical fruits, citrus and cooler notes of fresh herbs, tomato leaf and pea pod. It is dry and full bodied but a crisp finish provides freshness and length.

**Cepages:** Sauvignon Blanc

**Group:** New Zealand

**Sub group:** South Island

**Colour:** White

**Closure:** Screwcap

**Producer:** Esk Valley

**Website:** [www.eskvalley.co.nz](http://www.eskvalley.co.nz)

**Organic/Bio Status:**

**Food / cocktail match:** This dry wine is a perfect match for most seafood and many Asian-styled dishes.

**Food / cocktail recipe:**

**Press**

**Awards** Silver - Decanter World Wine Awards

Silver - New Zealand International Wine Show

**Other Info:** Vineyard sites in the warm Wairau Valley and further south in the cooler Awatere Valley are utilised for this wine. The Wairau vineyards are planted on the "Southern Clays" with heavier soils providing structure and body to the blended wine. The Awatere Valley vineyards are planted on gravelly free draining soils and due to the cooler nature of these sites, pungent notes of nettle, gooseberry, citrus and pea pod are

found in the finished wine. The vineyards are all carefully managed with shoot and crop thinning to limit yield and maximise quality.

The individual individual vineyard parcels are harvested and transported to the winery for immediate crushing to capture the freshness of the fruit. Fermentation is conducted at cool temperatures utilising selected yeast strains. Post fermentation the new wines are then left on lees to gain richness and complexity.