

THE PASS SAUVIGNON BLANC

FROM THE PRISTINE
AWATERE AND
WAIRAU VALLEYS
MARLBOROUGH

NZ
2016



Between the Wairau and Awatere winegrowing valleys of Marlborough lies The Pass. We have carefully selected fruit sourced from both valleys to showcase the best flavour characteristics Marlborough Sauvignon Blanc has to offer.

The Pass 2016 Sauvignon Blanc was harvested during a cool night of another great Marlborough vintage. Careful winemaking and specific yeast strains were used at our Awatere Valley winery, so that the vibrant fruit flavours from the vineyard could be preserved in the bottle.

WINEMAKING

Combining fruit from both the Wairau and Awatere Valleys adds an extra dimension to our Sauvignon Blanc, with the Wairau fruit lifting the aromatics and the Awatere adding an attractive mineral note. Once the fruit is gently pressed, the juice is fermented with select yeast strains to enhance the vibrant flavours. Cool fermentation in temperature controlled stainless steel allows us to retain those fruit flavours found in the vineyard.

WINE

Our 2016 Sauvignon Blanc displays passionfruit, guava and lemongrass aromatics. On the palate, tropical fruit flavours and a vibrant acidity make for a crisp and refreshing wine.

COMPOSITION: 100% Sauvignon Blanc

PH: 3.17

GROWING REGION: 100% Marlborough

TA: 6.6

ALCOHOL: 12.5%

RS: 2.7

AGING: 100% Stainless Steel
