

# GROVE MILL

Reviews & Accolades

## SAUVIGNON BLANC 2017

### SYDNEY INTERNATIONAL WINE COMPETITION 2018

November 2017

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Blue-Gold Medal

Bright pale green colour. Attractive tropical fruit salad notes on the nose. Those same tropical flavours on the palate with pleasing cleansing acidity. A very pretty fruit driven style with good acidity that pairs well with food. - Dr Ken Dobler

Strong citric tinged lemony-herbal grassy floral nose. Concentrated on palate showing typical Sauvignon Blanc green, grassy, herbal character through to long finish. Cauliflower emphasizes elegance, intensity and flavour components in harmony. - Ying Tan, MW

### NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

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Gold Medal

### MARLBOROUGH WINE SHOW

October 2017

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Gold Medal

### WINEORBIT.CO.NZ

Sam Kim, August 2017

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5 Stars & 94 Points

A marvellous rendition of Wairau Valley sauvignon, the hugely appealing bouquet shows mango, lemon/lime peel, passionfruit and feijoa aromas, followed by a concentrated palate that is succulent and delectable. It is intense and vibrant, and offers fabulous varietal purity and loads of tasty flavours. At its best: now to 2019.

### RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, November 2017

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5 Stars & 18.5 / 20 Points

Bright, very pale straw colour with slight green hues, very pale on the edge. The nose is elegant, refined and tightly bound with deep and intensely packed aromas of passionfruit and tropical fruit, revealing some passionfruit, along with fresh herbs, white florals and some mineral notes. The aromatics grow in concentration with aeration. Dry to taste and medium-bodied, the palate has intensely concentrated and well-packed flavours of passionfruit, tropical fruits, florals and minerals. The fruit forms a deep, taut core, and the flavours flow with good drive along a very fine-textured, dry, thirst-quenching line with soft acidity underlining the fruit. This has linearity and carries to a long, concentrated finish of passionfruit and minerals. This is an intensely concentrated Sauvignon Blanc with passionfruit, tropical fruit and minerals on a dry, thirst-quenching, fine-textured palate with soft acidity. Serve as an aperitif and with seafood over the next 2 years. Wairau Valley fruit, cool-fermented in stainless-steel to 12.5% alc. and 3.2 g/L RS.

AIR NEW ZEALAND WINE AWARDS

October 2017

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Silver Medal