

Vicar's Choice Sauvignon Blanc Bright Light

A 'lighter' way to enjoy the intensity and flavours of Marlborough Sauvignon Blanc. This wine is fresh, clean, tropical and juicy.

Colour:

Pale green straw

Aroma:

Bursting with fresh aromas of melon, blackcurrant combined with a subtle wet stone minerality.

Palate:

A refreshing and mouth-watering palate delivering flavours of passionfruit, citrus and gooseberry with an underlying herbaceous thread. This wine is 'lighter' in alcohol, with no compromise on tropical flavour intensity or complexity.

Ageing Potential:

Perfect for drinking immediately or over the next three years.

Winemaking & Viticulture:

The majority of fruit was sourced from mature vines located in the Awatere Valley region of Marlborough. Grapes were harvested at optimum flavour intensity before the sugar levels became too high. This allowed the production of a wine lower in alcohol but rich in flavour. The grapes were machine harvested at cool temperatures and processed immediately to minimise skin contact. The juice was cool fermented in stainless steel to retain varietal character and freshness. Fermentation was stopped to retain some residual sugar in order to give the wine palate weight.

Wine Analysis:

Alcohol 10% v/v
Residual sugar 7.5g/litre
Acidity 7.6g/litre
pH 3.65

Food Match:

An ideal lunch time wine or aperitif. A perfect match for seafood or a fresh summer salad.



Senior Winemaker

Stewart Maclellan

Senior Winemaker

Hamish Clark

Contact

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