



Sparkling Sauvignon Blanc 2017

Upper Wairau Valley, Marlborough, New Zealand

Alc - 12.5% | T.A. - 8.0g/L | pH - 3.1 | R.S. - 11.0g/L

100% SPARKLING SAUVIGNON BLANC

Sauvignon Blanc is one of the most refreshing wines in the world. We thought we would encourage that aspect of it with some sparkle. Introducing a sparkling wine to the world that celebrates the spirit of the Marlborough region.

TASTING NOTES

Clean. Crisp. Bright. A combination of gooseberry, melon, tropical fruits and lime zest, along with an elegant seam of acidity, and a refreshing effervescence. This crisp, vibrant wine elevates classic Marlborough Sauvignon to celebratory levels. A perfect partner to the freshest of seafood, particularly oysters. Equally delicious on it's own, and imperative where there is cause to raise one's glass.

VINEYARD

The stoniest rows of the vineyard are selected to enhance early tropical fruit expression and underlying mineral notes. Large fist and head sized stones undervine have a large part to play lengthening ripening hours into the twilight hours. We employed sheep to leaf thin and get some extra sunlight into this wine. The fruit was picked early to capture the lively acidity necessary for a vibrant sparkling wine. 2017 presented us 'less than ideal' weather with two cyclones, but the fruit for our Sparkling Sauvignon Blanc was brilliant and perfect to pick prior to the rain.

WINEMAKING

As is our philosophy, we placed the greatest attention in the vineyard to grow the fruit so we did not need to fiddle around too much in the winery. We pressed it lightly and used only the free run. Fermentation was carried out in stainless steel tank under very cool temperature to preserve those delicate fruity esters. After just a brief period on the yeast lees the base wine was transferred into an autoclave for secondary fermentation. The fresh acid and bright fruit combine with frisky bubbles to create a spirited wine enjoyable on so many levels.



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