



SUNSHINE BAY

SAUVIGNON BLANC 2016

Marlborough is renowned for its high sunshine hours and cool night time temperatures that help lock in the zesty flavours, giving crisp and fruity structure to the wines. The 2016 vintage reflects this perfectly.

A cooler than normal flowering in December restricted bunches but a condensed Indian summer six weeks prior to harvest meant the fruit was ideal. With no disease pressure the grapes were brought in at optimal ripeness. A clean fermentation and light yeast lees contact has resulted in a powerful yet elegant wine with finesse we have not seen for several years.

Striking notes of nettles, pink grape-fruit and fresh currants leap from the glass. The crisply defined palate is underlined with minerality, lingering with guava and ripe pear.

This wine is especially perfectly matched with freshly shucked oysters, lightly pan-fried fish, a green leaf goats cheese salad or simply enjoy as an aperitif.



info@rosefamilyestate.co.nz