



Bin No:  
1540

**Wine:** **Family Estate Sauvignon Blanc 2013**

**Country:** *New Zealand*

**Region:** *Marlborough - South Island*

**Producer:** *Saint Clair Vineyards*

**Vintage:** *2013*

**Colour:** *White*

**Grape Variety:** *100% Sauvignon Blanc*

**Status:** *Still*

*Vegetarian – Vegan*

**Allergens** *contains sulphates*

**Dry/Sweet** *2 (1 is dry, 7 is very sweet)*

*abv: 13.0% - bottle size: 75cl*



### Tasting Note:

*A full, crisp and powerful wine showing intense flavours of passion fruit and gooseberry, with underlying herbaceous tones. This wine has a full yet elegant palate, subtle minerality and a well balanced long, lingering finish*

### Winery information:

*Neal and Judy Ibbotson were pioneers in the Marlborough wine industry, first planting vineyards in the valley in 1978 and then establishing Saint Clair Family Estate in 1994. They own 160 hectares of vineyard in ten different Marlborough locations chosen specifically for the attributes of their individual "terroir" and ability to produce top quality grapes. Neal Ibbotson combines his extensive expertise in viticultural with the talent of one of New Zealand's leading winemaking teams, led by Matt Thomson and Hamish Clark. From 1994 when wines from the first vintage all won medals including gold, the name Saint Clair has been synonymous with quality and its award winning record continues today.*

*Fruit for this wine was sourced from a selection of vineyards and sub-regions including the Lower Wairau Valley and Rapaura. Each vineyard block was harvested when it reached maximum flavour maturity and physiological ripeness. Soil Alluvial, silt soils*

### Vinification:

*Grapes were pressed immediately after harvesting to minimise skin contact and juice deterioration. After settling, the juice from each batch was fermented using a variety of selected yeast in 100 per cent stainless steel at cool temperatures to retain fruit flavour and freshness. Each batch was assessed for quality and only the best components were selected. Once blended the resulting wine was then carefully prepared for bottling.*

### Food Recommendation

*An ideal match with antipasto, grilled seasonal vegetables or fresh seafood.*

