

2017

Nelson Sauvignon Blanc





TASTING NOTES

"This special selection Sauvignon displays lifted aromas of citrus and melon. It has a concentrated palate with wonderful richness that is bursting with flavours of red currants and gooseberries. The finish has a lovely citrus minerality that lingers on and on."

WINEMAKING

This Lord Rutherford Sauvignon Blanc is made from a special selection of our old vines grown on the Brightwater alluvial plains.

In the vineyard the vines were carefully trimmed, leaf plucked and then bunch thinned to maximise ripeness and richness. They were cropped very lightly and the grapes were harvested at optimum ripeness and flavour.

In the winery the juice was handled very gently and underwent cool fermentation using a selected yeast strain. 70% of the juice was fermented in stainless steel tanks and matured for 6 weeks on yeast lees to capture the quintessential characters of Sauvignon Blanc. 30% of the juice was barrel fermented and lees aged for 6 months for further complexity and mouthfeel.

No fining agents used, suitable for Vegans.

94 Points - Cameron Douglas, Master Sommelier 94 Points (5 Stars) - Sam Kim, Wine Orbit 4 Stars - Raymond Chan, Wine Writer 4 Stars - Michael Cooper, Wine Writer

PURE GENIUS

