Wairau River Estate Sauvignon Blanc



Marlborough, New Zealand

Highlights:

- Wairau River is located in the heart of one of the most famous wine regions of the Southern Hemisphere: Marlborough.
- The winery was established by Phil and Chris Rose in 1978 and continues to be entirely run by the family, controlling the entire process from vine to bottle to ensure the highest possible quality.
- The vines are hand tended in small batches, and a low yield of ultraripe fruits is kept, producing wines of intense fruit characteristics, with pronounced flavors and a classical elegance that is typical for the region.

Tasting Notes:



Medium lemon yellow.



Concentrated tropical aromatics in combination with more delicate citrus and floral notes.



With tropical fruit, ripe citrus and fine mineral acidity. The excellent growing conditions resulted in a wine of both great intensity and balance.

Food Pairing:

This Sauvignon Blanc is a perfect match for any fresh seafood, but pairs particularly well with freshly shucked oysters or yellowtail kingfish sashimi.

Vinification and Maturing:

Sourced from 5 family vineyards across the Marlborough region, these grapes were harvested in the cool hours of the morning, gently pressed and fermented in stainless steel vats.

Grape Variety:	Sauvignon Blanc
Ideal Serving Temperature:	8 °C
Aging Potential:	1-3 years



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