

# TAONGA SAUVIGNON BLANC

**Description:** "Treasured" Marlborough Sauvignon Blanc. Classic citrus and tropical fruit aromas. The flavors of stone fruit, fig, gooseberry and grapefruit are accented by hints of fresh-cut grass, and are complemented by crisp acidity and a juicy, refreshing finish.

**Cases Produced:** 2,400 cases

**UPC:** 859481003907



**Vineyards:** Our vineyard is located in the Upper Wairau Valley of the Marlborough region of New Zealand. The Upper Wairau has a slightly shorter season than the main valley due to elevation and the closer proximity to the mountains. It does, however, have hotter days than the main valley, and this combination gives it a great blend of grassy herbaceousness, capsicum, some minerality and just the right amount of tropical fruit flavors.

**Winemaker:** Richard Robson

**Varietal:** 100% Sauvignon Blanc

**Sustainably Farmed:** 100% New Zealand Sustainable Winegrowing Certified

**Malolactic Fermentation:** None

**Winemaking:** Winemaking techniques include night time harvesting, cold juice settling and cool fermentation, no oak maturation so as not to cover up the varietal characters.

**Fermentation:** Stainless steel

**Alcohol:** 12.5%

**Residual Sugar:** 4.0 g/L

**Acidity:** pH of 3.2; TA of 7.1 g/L

## **YOUR TASTING NOTES:**

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