



## ELEVATION MARLBOROUGH SAUVIGNON BLANC 2012

<u>Variety</u> Sauvignon Blanc

Harvest Data Brix 21.8 average

Hand Harvested 0%

Winemaking Whole Bunch 0%

Destemmed 100%

Fermentation Vessel Stainless steel tanks

Barrel Type n/a New Barrel % n/a

Maturation 3 months

Fining Yes
Filtration Yes
Bottled Aug-12

Wine Analysis Alcohol 13.0% Residual Sugar 4.4 g/l

pH 3.24 Acidity 7.2 g/l

Tasting Note Pale straw streaked with green hues. Impressive aromatics

of red currant, lime, passionfruit and fresh herbs. The

palate is balanced with lovely fresh acididty

complementing intense flavours of apple and citrus fruits.

Food Match Seafood and antipasti

Cellaring 1-3 years from vintage

Safra 2014. EXPOVINIS 2016, São Paulo 14 a 16/06/2016.