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THE
INFAMOUS
GOOSE



INFAMOUS GOOSE Sauvignon Blanc

REGION: New Zealand / Marlborough

The source of the grapes for Infamous Goose is Marlborough's Wairau River Valley, where stony, sandy loam topsoil covers deep layers of free-draining shingle. This low-fertility soil reduces vigor, yielding lush, aromatic, ripe fruit. The fruit is picked at optimal ripeness and destemmed and the free-run juice is cool-fermented in stainless steel tanks. Aging on the lees, also in stainless steel tanks, provides body and complexity before blending, fining, filtering and bottling.

TASTING NOTE

The wine has fresh aromas and flavors of nectarine, peach and gooseberry followed by fresh acidity and a clean finish.

FOOD PAIRING

This wine pairs with fish, shellfish, salads and white meats.

POINTS OF DISTINCTION

- **A fresh, affordable Sauvignon Blanc**



Fruit from Marlborough, New Zealand's mecca for Sauvignon Blanc, takes Infamous Goose Sauvignon Blanc to new heights of pure flavor.

Safra 2014. Decanter Wine Day, Hotel Radisson em 28/06/2017.