

## **FLAXBOURNE WINES**

### **2017 Sauvignon Blanc**

Flaxbourne Station was the largest sheep station in New Zealand in the latter part of the 19th century, and the quality of its Merino wool was world famous. Current owner Peter Yealands has planted over 200 acres of vineyard at Flaxbourne, and is aiming to make the property as famous for its wines as it once was for its Merino wool. Peter has adopted environmentally sustainable practices in the vineyard and the winery and is the first to have been certified carboNZero since inception. This sensitivity to the environment, allied to skill in the winery, has resulted in wines that are brimming with flavour.

#### **Winemaking**

Eleven parcels of Sauvignon Blanc were selected for this wine from our Seaview Vineyard. The parcels were harvested and fermented separately, using selected yeast strains for Sauvignon Blanc to enhance varietal character. A long, cool fermentation took place over four weeks, with the parcels then being blended and stabilised, prior to bottling.

#### **Winemaker Tasting Notes**

The 2017 Marlborough Sauvignon Blanc shows lifted notes of blackcurrant leaf and fresh herbs. The palate is crisp and fresh and finishes with a flinty mineral note. Fantastic with summer salads and fish dishes.