



KIMURA

CELLARS

MARLBOROUGH

2018 Sauvignon Blanc

Vineyard

The fruit for this wine comes from a combination of vineyards with varying soils and viticultural techniques from Wairau Valley and Awatere Valley.

Winemaking

We processed the Sauvignon Blanc at the winery in batches before cool fermentation in stainless steel tanks. A small portion is fermented and matured in French oak with light lees to build texture and mouth feel before final blending.

Tasting note

The nose displays pure aromas of passionfruit, grapefruit, gooseberry, and underlying grassy character and subtle flinty tones. The palate is concentrated with seductive array of ripe guava, white nectarine and hint of mint flavours, naturally complemented by a fine thread of acidity and a long finish.

Region : Marlborough Wairau Valley and Awatere Valley

Grape variety : Sauvignon Blanc

Alcohol : 13%

Residual sugar : nil (dry wine)



WINE OF NEW ZEALAND

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