



# KIMURA

CELLARS

MARLBOROUGH  
2023 Sauvignon Blanc



## Vineyard

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Our grapes have been grown organically on our home block vineyard located in Grovetown, in the heart of Marlborough's Wairau Valley. The soil is silty loam. The vineyard was trained using the divided Scott Henry canopy management system to enhance the quality of fruits.

## Winemaking

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The grapes are machine harvested once optimal flavour and ripeness were achieved. The juice is fermented at low temperature in stainless steel tanks to retain aromatic and freshness.

## Tasting comment

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The nose displays pure aromas of grapefruit, melon, passionfruit, pear and underlying subtle lemongrass tones.

The palate is dry, with showing complex array of flavour characteristics, especially of crisp grapefruits and hint of fresh green herb. Offering balance of excellent fruits purity and refreshing acidity with salty finish.

## Technical data

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Alcohol:13% | TA: 8.3g per L | pH:3.15 | Residual sugar:2.9g per L

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WINE OF NEW ZEALAND

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