

2017 Mussel Bay Sauvignon Blanc

New Zealand > Marlborough Sauvignon Blanc

This 2017 Marlborough Sauvignon Blanc shows lifted tropical notes of guava and passionfruit. The palate is crisp, fruity and fresh with a lively, citrus acidity.



Mussel Bay is a classic Marlborough Sauvignon Blanc, bottled in New Zealand, created for the independent retail and wholesale sectors of the market.

Terroir

Awatere and Wairau Vineyards

Viticulture

Twelve parcels of Sauvignon Blanc were selected for this wine from vineyards across the Wairau Valley and the Awatere Valley.

Vinification

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.

Recommendation

Fantastic with summer salads and fish dishes.

Alcohol: 12.50 % Sugar: 3.70 g/l

Acidity: 7.30 g/l

