

CATLIN COVE

THE SPIRIT OF MARLBOROUGH
NEW ZEALAND

2016 Marlborough Sauvignon Blanc

Background:

Catlin Cove wines are the result of painstaking attention to detail in both vineyard and winery from the pinnacle of New Zealand wine regions, Marlborough. Catlin Cove Sauvignon Blanc was carefully nurtured following vintage and the components held separately. The wine undergoes extended contact with skins and some lees stirring during fermentation on exotic yeast strains. These techniques have worked together to create this unique example of New Zealand Sauvignon Blanc.

Tasting Notes:

The wine displays lifted and complex characters of gooseberry and citrus with a hint of pineapple. Balanced zesty acidity continues through the length of the palate to a crisp finish. This wine pairs well with a wide range of cuisine including Asian dishes, seafoods, white meats and all salad styles.

Cellaring Potential:

Enjoy whilst in its youth, or be rewarded by up to 2 years cellaring.

Serving Temperature:

7°C

New Zealand's finest Sauvignon Blanc
judged by *Winestate Magazine* 2014!

