



RONGOPAI

SINCE 1932

Marlborough Sauvignon Blanc 2019



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	Predominately MS
Harvest method	Machine
Harvest Dates	14 th March – 4th April
Harvest Analysis	Various
Processing	Crush – destemmed.
Fermentation vessel	Stainless Steel tank
Fermentation	15-18 C
Malolactic	No
Fining	Casein
Filtration	Yes



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TECHNICAL NOTES

Alcohol	12.5%
TA	6.4 g/L
pH	3.27
Residual sugar	4.0 g/L

WINEMAKER NOTES

Tasting Note

Pungent lantana and passionfruit aromas with gooseberry and smoky green perfume. A juicy well-fruited entry of lime, gooseberry and peach. Red apples and quince join on the midpalate and continue onto the crisp and lingering mineral finish.

Recommended food

Screams out for seafood.

Recommended cellaring	0-3 years
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First vintage	2008
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AWARDS
