

Twelfth Night 2013 Sauvignon Blanc

Region: Marlborough

Sub-region: Wairau Valley and Awatere Valley



Winemaking Notes:

The 2013 Sauvignon Blanc was made from a blend of grapes from several vineyards in the famed Wairau and Awatere Vallies of the Marlborough region of New Zealand. The cool growing season combined with a long Indian summer yielded grapes with intense aromas and bracing acidity. Fermented to dryness at temperatures of 14-17°C, the wine displays New Zealand's purity of flavors. To add richness and intensity, the wine was aged on the lees for 2 months.

pH	3.26
Residual Sugar	1.6 g/L
Alcohol	13.2%
Acidity	7.5 g/L

Tasting Notes:

Passion fruit and currant aromas are accompanied by notes of citrus in the 2013 Sauvignon Blanc. The wine displays a beautiful straw yellow hue and the dominant flavors are fresh and herbal combined with elder flower and tropical fruit. The fresh acidity leads to a delicate but persistent finish.



Food Pairing:

Serve with grilled fish and seafood, fresh green salads and vegetable dishes.

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