

Lake Chalice 2022 Vintage

Lighter Sauvignon Blanc

To experience the taste, try to imagine a different time and place. Remember being a kid in the summer holidays and running around outside all day, riding bikes and mum saying “be home by dinner”.

The Falcon

SERVING TEMPERATURE: Best served 8-12°C

WINEMAKER: Chloe Gabrielsen

ALC (ABV): 9.5%Vol

TA: 8.6g/L

RS: 12.11g/L

PH: 3.53

PACKAGING: 6x750mL bottles screw cap closure

Suitable for Vegans



SWNZ Certified, 2021.
New Zealand Sustainable Winegrowing

A lighter way to enjoy all that Marlborough Sauvignon Blanc has to offer. Uncompromising in flavours and intensity, this wine is the perfect companion to any occasion.

The Falcon Lighter Sauvignon Blanc is lifted and generous, leaving you feeling refreshed and wanting more.

Region: Marlborough

Style: Off dry

Vineyard: The fruit was sourced from selected vineyard sites in Marlborough's world renowned Awatere and Wairau Valleys.

Vinification: The grapes were harvested earlier than our standard Falcon Sauvignon Blanc, before the sugar levels became too high. This allowed the production of a wine lower in alcohol but rich in flavour.

The grapes were machine harvested at cool temperatures and processed immediately to minimise skin contact.

Appearance: Pale green.

Bouquet: Refreshing aromas of blackcurrant, crisp green capsicum and apple blossom.

Palate: A fruit driven palate brimming with refreshing flavours of ripe green capsicum, blackcurrant and nettle. This wine may be lighter in alcohol, but this has not hindered its flavour intensity or generosity.

Cellaring: Enjoy now and over the next 3 years.

