

# The Nest

<b>SERVING TEMPERATURE:</b>	Best served 8-12°C
<b>WINEMAKER</b>	Chloe Gabrielsen
<b>ALC (ABV):</b>	12.85 %Vol
<b>TA:</b>	7.1 g/L
<b>RS:</b>	3.1g/L
<b>PH:</b>	3.22
<b>PACKAGING:</b>	6x750mL bottles screw cap closure



Lake Chalice 2019 Vintage

## Sauvignon Blanc

Close your eyes (after reading this of course). Imagine you're in a grapefruit orchard somewhere exotic, take a breath in through your mouth. Can you taste it?

The zesty pith from the air lingers on your tongue. Now (still imagining) place a chilled gooseberry beneath your nose, take a sniff. Then put it into your mouth with a couple of juicy blackcurrants. Bite down. That's it. Right there. That's what you're about to experience as you sniff and take your first sip.

Now open your eyes, crack the top off it and pour this fresh, clean Marlborough NZ Sauvignon Blanc and don't look back.

**Region:** Marlborough

**Style:** Dry

**Vineyard:** The fruit for this wine is sourced and blended from specifically selected Marlborough vineyards.

**Vinification:** Machine harvested, pressed and cool fermented in stainless steel which gives that fresh and clean character.

**Appearance:** Clear bright with light green hues.

**Bouquet:** Fleshy gooseberry

**Palate:** Fresh and vibrant, bursting with currant notes, gooseberry and grapefruit pith.

**Cellaring:** Enjoy now and over the next 3 years. Who are you kidding? You'll have the top of it five seconds after you open the front door.

