

The Nest

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13 %Vol
TA:	7.3 g/L
RS:	3.1g/L
PH:	3.21
PACKAGING:	6x750mL bottles screw cap closure

SWNZ-Certified, 2020.
New Zealand Sustainable Winegrowing



Lake Chalice 2020 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 New Zealand 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: Pale green straw

Bouquet: Bright and intense characters of blackcurrant leaf, gooseberry and green capsicum with layers of tropical fruits.

Palate: Flavoursome and well-balanced. The palate is refreshingly crisp with fresh tropical flavours combined with a nettle character and a mineral note on the finish.

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