

THE NEST



SERVING TEMPERATURE: Best served 8-12°C

WINEMAKER: Chloe Gabrielsen

ALC (ABV): 13.0 %Vol

TA: 7.5g/L

RS: 3.85g/L

PH: 3.1

PACKAGING: 6x750mL bottles screw cap closure



SWNZ Certified
New Zealand Sustainable Winegrowing



Lake Chalice 2024 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

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: Off dry

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

Vinification: Controlled cool fermented in stainless steel tanks with indigenous yeast.

Appearance: Pale green.

Bouquet: Fresh aromas of blackcurrant, citrus and a precise green thread.

Palate: A classically varietal Sauvignon Blanc with intense flavours of ripe gooseberry, citrus zest and white stone-fruits.

Cellaring: Enjoy now and over the next 2 years. If you read the back label you might be able to last 2 minutes before opening it.

