

# THE RAP TOR

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	12.5%Vol
TA:	7.5g/L
PH:	3.32
RS:	0.96
PACKAGING:	6x750mL bottles screw cap closure
	Vegan Friendly



SWNZ Certified  
New Zealand Sustainable Winegrowing



Lake Chalice 2023 Vintage

## Sauvignon Blanc

Let's go somewhere quiet for a moment so you can take in the perfume of this Sauvignon Blanc.

Imagine you are in a small woodland picking and collecting passionfruit. Emerging from the woods, you hear and see the blue waters of a river surrounded by boulders and rounded rocks. As you wash your passionfruit in the river, something surprising happens. The river is no longer blue. Instead, from one side to the other, it is completely covered with grapefruits bobbing downstream in the current. You grab one from the water and smell the intense perfume of its ripe skin.

Let's have a taste. Tear open that passionfruit it's real - and have few of those grapefruits. Glorious, isn't it? Can you taste the minerals and salts from the river too?

Later, on the news, you hear that a truck spilt its entire cargo of grapefruit off a bridge into the river. Turns out you're not going crazy after all.

Open this Raptor Sauvignon Blanc 2023 and we'll prove it.

**Region:** Dillons point, Marlborough

**Style:** Dry

**Vineyard:** Sourced from the Eyrie vineyard

**Vinification:** The grapes were machine harvested and carefully fermented at low temperatures to retain the freshness of the fruit.

**Appearance:** Pale green

**Bouquet:** A tropical nose with pungent passionfruit and a green herbal thread.

**Palate:** The palate is intense and luscious with flavours of grapefruit, passionfruit and capsicum, layered with sea salt and mineral wet stone on the finish.

**Cellaring:** Enjoy now or if you are a patient appreciator of wine you can cellar for 2-3 years

