

The Nest

SERVING TEMPERATURE:	8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	12.5 %Vol
TA:	7.5 g/L
RS:	3.07 g/L
PH:	3.3
PACKAGING:	6x750mL bottles screw cap closure
Suitable for vegetarians and vegans	



SWNZ Certified
New Zealand Sustainable Winegrowing



Lake Chalice 2023 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: controlled cool fermented in stainless steel tanks with indigenous yeast.

Appearance: Pale green

Bouquet: Fresh aromas of nettle, blackcurrant, bright citrus and minerality.

Palate: A classically varietal Sauvignon Blanc with intense flavours of ripe gooseberry, citrus fruits, and white currant. The polished minerality adds to a persistent finish.

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.

