

The Falcon

SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	9.5%Vol
TA:	7.8g/L
RS:	10.9g/L
PH:	3.25
PACKAGING:	6x750mL bottles screw cap closure
	Suitable for Vegans



SWNZ Certified, 2021.
New Zealand Sustainable Winegrowing

Lake Chalice 2021 Vintage

Lighter Sauvignon Blanc

To experience the taste, try to imagine a different time and place. Remember being a kid in the summer holidays and running around outside all day, riding bikes and mum saying “be home by dinner”.

A lighter way to enjoy all that Marlborough Sauvignon Blanc has to offer. Uncompromising in flavours and intensity, this wine is the perfect companion to any occasion.

The bouquet of this Falcon Lighter Sauvignon Blanc smells like a freshly made exotic summer salad of lime zest, lychee and peaches.

Region: Marlborough

Style: Medium Dry

Vineyard: The fruit was sourced from selected vineyard sites in Marlborough's world renowned Omaka, Awatere and Wairau Valleys.

Vinification: The grapes were harvested earlier than our standard Falcon Sauvignon Blanc, before the sugar levels became too high. This allowed the production of a wine lower in alcohol but rich in flavour.

The grapes were machine harvested at cool temperatures and processed immediately to minimise skin contact.

Appearance: Pale green.

Bouquet: Fragrant aromas of tropical fruit and fresh citrus with crushed herbs.

Palate: A bright palate brimming with flavours of gooseberry, lemonade and lime zest. This wine may be lighter in alcohol, but this has not hindered its tropical flavour intensity or complexity.

Cellaring: Enjoy now and over the next 3 years.

