

The Falcon

SERVING TEMPERATURE: Best served 8-12°C

WINEMAKER: Chloe Gabrielsen

ALC (ABV): 13.0%Vol

TA: 8.0g/L

RS: 2.43g/L

PH: 3.45

PACKAGING: 6x750mL bottles screw-cap closure

Suitable for vegetarians and vegans



SWNZ Certified, 2021.
New Zealand Sustainable Winegrowing



Lake Chalice 2022 Vintage 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”.

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

Let's drop the bikes here and jump this fence. On the other side is an apple orchard filled with vivid green Granny Smiths. Just at that moment, a cloud comes over, and its tiny raindrops become a downpour instantly. But rather than run for cover we dance, spin and giggle as it cools us from the summer sun. We stick out our tongues and let the raindrops hit the inside of our mouths. The rain tastes like fresh lemon zest and crisp Granny Smiths as it bounces off their skins. As soon as the rain has started, it feels like it's over again. The vibrant taste lingers in your mouth. Let's get home; it's nearly dinner time.

Region: Dillon's Point, Marlborough

Style: Dry

Vineyard: The majority of fruit is harvested from the mature vines of our Talon block located in the famously fertile area of Dillon's Point known to produce outstanding Sauvignon Blanc.

Vinification: Pressed immediately following harvest to minimise skin contact and retain freshness, then cool-fermented to maintain rich aromatics.

Appearance: Pale green.

Bouquet: Lifted aromas of fresh pear, white peach, tropical fruits and citrus blossom.

Palate: A fresh, clean and bright palate with clean minerality, kefir lime and white stonefruit, leaving a refreshing and full savour.

Cellaring: Enjoy now and over the next 3 years. If it makes it past the time it takes to chill we'd be impressed.

