



# NOBILO ICON



## 2017 SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

### BACKGROUND

Icon is the flagship of Nobile Wines, one of New Zealand's pioneer estates, established by the Nobile family in 1943.

### FROM THREE SPECIAL VINEYARDS

We sourced the fruit for this wine from some of Nobile's finest Sauvignon Blanc vineyards located throughout the Marlborough growing region.

BROOKLANDS – Southern Valleys

GIFFORD CREEK LANE – Rapaura

TWIN CREEK – Rapaura

The Awatere vineyards provide flinty minerality and herbal notes, while our Wairau vineyards produce a rich, mouthfilling palate weight. The Rapaura fruit provides lifted, thiol-driven top notes of passion fruit, citrus zest, and tropical aromas, while the Southern Valley's cool soils bring intense, juicy fruit flavor.

### WINEMAKING

Each vineyard block was harvested and fermented separately in small tanks, then kept separate throughout. Fermentation was cool for a prolonged period, utilizing a variety of yeasts known to accentuate a complex array of aromas and flavors, and to develop the sumptuous, mouthfilling palate for which Nobile Icon Sauvignon Blanc is renowned.

CELLARING POTENTIAL: 3 years.

AROMA: Complex aromatics ranging from citrus zest and ripe, tropical fruit to flinty minerality.

PALATE: Citrus zest and mineral notes lead to a mid-palate filled with intense passion fruit and white flower flavor. This concentration carries through to a strong finish.

FOOD PAIRING: Pan-seared monkfish with fresh asparagus.

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COMPOSITION:  
100% Sauvignon Blanc

APELLATION:  
Marlborough, New Zealand

HARVEST DATE:  
March/April 2017

TA: 7.5g/L

PH: 3.29

RS: 2.3g/L

ALCOHOL: 12.5%

NEW ZEALAND

