



NOBILO

2017 SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

VINIFICATION

Our Nobile Sauvignon Blanc represents the best of what New Zealand has to offer, with classic flavors that consistently showcase the diverse qualities of our Marlborough vineyards, year after year.

Fruit was primarily selected from vineyards in Marlborough's Wairau Valley, which provided complementary layers of tropical fruit flavors. A smaller portion from vineyards in the Awatere Valley provided balance with citrus-driven, fresh, crisp, and vibrant flavors.

The grapes were harvested at night, when temperatures are cool, to preserve their vibrant fruit flavors, destemmed, and then pressed immediately with minimal skin contact into stainless steel tanks. A long, slow fermentation was carried out at cool temperatures using various yeast strains to lend complexity, enhance fruit expression, and maintain the classic Marlborough character. Each vineyard block was kept separate throughout the various stages of the winemaking process, allowing different parcels to blend into Nobile's signature style.

COLOR: Pale yellow

AROMA: Bright, lifted tropical fruit and herbs with notes of pineapple, elderflower, cantaloupe, and citrus.

PALATE: Lively acidity perfectly balances the underlying fruit sweetness. Fresh and crisp on the finish.

FOOD PAIRING: Enjoyable on its own as an apéritif or with lemon herb chicken, summer salads, or lighter seafood dishes.

COMPOSITION: 100% Sauvignon Blanc

APPELLATION: Marlborough, New Zealand

HARVEST DATE: April 2017

TA: 7.32g/L **PH:** 3.28 **RS:** 5g/L

ALCOHOL: 12.3%



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