



Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
14.00%

Residual Sugar
3.1 g/l

pH
3.32

Total Acidity
7.31 g/l

Tasting Guide



Tasting note printed
08/05/2024

Reserve Clifford Bay Sauvignon Blanc 2021 6x75cl

Winemaker Notes

This 2020 Reserve Clifford Bay Sauvignon Blanc encompasses everything fresh and vibrant about Marlborough from the cooler and windier Awatere valley. Pungent aromatics of lemongrass, jalapeño and fresh herbs leap from the glass, with the classic flavour of limes and the crunch of freshly picked garden peas.

Vineyard

The Graham, McKee and Gussin Vineyards are very near the coast and 75% of this blend is from this very cool and windy part of the Awatere Valley imparting a linear structure and chalky salinity to the wine. The remainder is from our Blackbirch Vineyard, located inland with 200m elevation on the northern bank of the Awatere River.

Winemaking

100% stainless steel fermentation using selected aromatic and textural yeast strains. Carefully monitored for a period of time on lees to help build palate weight and texture.

Food match

Grilled and Roasted White Meats

Delicious with seafood, especially freshly shucked oysters.

