SKYE **Bubbles**

SERVING Best served 8-12°C TEMPERATURE: WINEMAKER Chloe Gabrielsen 13 %Vol ALC (ABV): 7.2 gL PH: 6x750mL bottles PACKAGING: zork cap closure Vegan Friendly

SWNZ Certified, 2020 New Zealand Sustainable Winegrowing



Lake Chalice

Sauvignon Blanc Bubbles

Let's go somewhere quiet for a moment so you can take in the perfume of this Sauvignon Blanc.

A vivacious sparkling wine with classic Marlborough Sauvignon Blanc flavours enlivened with effervescence.

Region: Marlborough

Style: Dry

Vinification: The grapes were transported quickly to the winery and pressed off their skins immediately to minimise skin contact. The juice was then cool fermented in stainless steel to retain freshness and varietal character. The finished wine was carbonated to enliven the flavours and add an attractive sparkle.

Appearance: Clear, bright, light green hues.

Bouquet: Bright and intense characters of blackcurrant leaf, gooseberry and green capsicum with layers of tropical fruits.

Palate: Flavoursome and well-balanced. The palate is refreshingly crisp with passion fruit flavours combined with a subtle nettle character and a mineral note on the finish.

Cellaring: Enjoy now and over the next 3 years. But we won't judge you if you open it the second you get it home. As long as it's still chilled.

