

EST  1989  
**LAKE CHALICE**  
M A R L B O R O U G H

## MALBOROUGH SAUVIGNON BLANC



*Close your eyes (after reading this of course). Imagine you're in a grapefruit orchard somewhere exotic, take a breath in through!*

**VARIETAL:** Sauvignon Blanc

**REGION:** Marlborough

**STYLE:** Dry

**VINEYARD:** The fruit for this wine is sourced and blended from specifically selected Marlborough vineyards.

**WINEMAKER:** Chloe Gabrielsen

**VINIFICATION:** Controlled cool fermented in stainless steel tanks with indigenous yeast.

**TASTING NOTE:** A vibrant Sauvignon Blanc showing fresh aromatics of blackcurrant and citrus, lifted by a precise green nuance. The palate is classically varietal, offering intense flavors of ripe gooseberry, citrus zest, and white stone fruits, with clarity and freshness throughout.

**CELLARING:** Enjoy now and over the next 2 years. If you read the back label you might be able to last 2 minutes before opening it.

**VEGAN:** Suitable for vegetarians or vegans.

**INFO:**

- Serving Temp: 8 - 12°C
- Alcohol: 13%
- Total Acidity: 7.5g/L
- Residual Sugar: 3.85g/L
- pH: 3.1

**Lake Chalice Wines**

PO Box 970, Blenheim 7240

Tel: +64 3 572 9327

wine@lakechalice.com

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