GREYROCK



GREYROCK SAUVIGNON BLANC 2013

Region	Marlborough
Varieties	Sauvignon Blanc
Alcohol:	12.5%
рН:	3.3
TA:	6.9 g/L
Residual Sugar:	$4.0~\mathrm{g/L}$
Bottle Barcode:	9421003813267
Case Barcode:	9421003813281 (12 bottle case)

Vineyards

Sauvignon Blanc is sourced from Greyrock's Marlborough vineyards with a range of soil types including gravels, silt and clay loam. The different characteristics of these sites provide depth and complexity of flavour in the wines.

Winemaking Notes

Cool fermented in stainless steel with a range of yeast types to retain the aromatic fruit characters, this wine is bottled young to preserve the fresh, vibrant style.

Greyrock Philosophy

The Greyrock range is based on rich, soft and approachable hand-crafted wines. They are made for early enjoyment, but may be cellared with confidence.

Tasting Notes

Food Match

The Greyrock Sauvignon Blanc has ripe tropical and gooseberry fruit flavours with a zingy finish and impeccable balance. A great aperitif or seafood wine made for drinking young. Recommended serving temperature 6-8°C.

Seafood and Asian cuisine, or drink as an aperitif with



GREYROCK MARLBOROUGH SAUVIGNON BLANC

Awards

friends.

Gold Medal - Mundus Vini, Germany 2013 4 stars - Winestate Special Edition 2013 Bronze Medal - International Wine & Spirit Competition, UK, 2013

750mL