



**squealing pig**  
marlborough

# squealing pig

## 2015 marlborough sauvignon blanc



### Colour

Light straw with a green hue.

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### Nose

The nose is a big one pungent, filled with fruity goodness ripe passionfruit and fresh herbaceous aromatics.

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### Palate

The palate is amazingly delicious, like a sip of liquid sunshine weighty and concentrated with vibrant acidity. The crisp, citrus flavours go on and on and on and on flow through to a lengthy finish.

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### Viticulture

This year Marlborough was as dry as a bone had the lowest rainfall in 80 years. This resulted in super yummy grapes intensely concentrated fruit, harvested at optimal maturity for superb wines.

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### Vinification

The fruit for this Squealing Pig Sauvignon Blanc was sourced in the middle of nowhere from vineyards near the Awatere River in Marlborough. The soils are perfect for making tasty grapes composed mainly of loose river gravels which give the wine a distinct minerality. The grapes were carefully harvested and the juice separated from the skins on arrival at the winery. The skins were squished to get out all their goodness pressed and the resulting juice re-blended with the free run juice. It was then put in a cold, dark place cool fermented in stainless steel with selected yeasts to enhance flavours and aromas. To build texture and awesomeness, the wine was left on light lees prior to blending and bottling.

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### Cellaring

This wine is summer in a bottle at its best when young and fresh. Drink straight away early to savour the vibrant aromas and liveliness.

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### Technical Information

Region:	Marlborough
Variety:	Sauvignon Blanc
Alcohol:	13.5%
Residual Sugar:	3.6g/l
Total Acidity:	7.4g/l
pH:	3.22