



squealing pig

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2016 marlborough sauvignon blanc



Colour

Light straw with a subtle grassy green hue.

Nose

The nose is salivatingly crisp like a summer salad bursting with punchy tropical fruit and fresh herbs.

Palate

The palate is practically exploding out of the glass it has so much energy bright and refreshing with layers of green pineapple and passionfruit. Tangy citrus notes lead to a photo focused finish and delicious minerality.

Viticulture

The growing season in Marlborough was dry as a bone in the beginning, giving us fruit with fantastic ripeness early on. This allowed us to harvest heaps of awesome grapes excellent fruit with purity and elegance.

Vinification

The fruit for this Squealing Pig Sauvignon Blanc was sourced from somewhere you couldn't find in a taxi 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. On arrival to the winery, the grapes were crushed, destemmed and cold settled. The juice was then put in a cold, dark place cool fermented in stainless steel with selected yeasts to enhance flavours and aromas. To finish, the wine was blended for perfection two months before bottling.

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.

Technical Information

Region:	Marlborough, New Zealand
Variety:	Sauvignon Blanc
Alcohol:	13.5%
Residual Sugar:	3.2g/l
Total Acidity:	7.4g/l
pH:	3.15