



squealing pig

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## 2017 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 and intense lemongrass, kaffir lime and herbs.

### Palate

The palate is practically exploding out of the glass it has so much energy weighty, structured and refreshing with layers of green apple. Zesty lime and nectarine 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 and destemmed. After separating the lees 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 to 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:	13.0%
Residual Sugar:	3.5g/l
Total Acidity:	7.5g/l
pH:	3.3



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