



Tahuna Sauvignon Blanc 2014

Tā-hu-nā (n.) – the New Zealand Maori word for riverbank.

The Tahuna vineyards produce super premium New Zealand wines, with ripe flavour-filled grapes sourced from carefully selected alluvial gravel vineyard sites on New Zealand's East Coast. Warm, sheltered sites are selected for Merlot and Cabernet Franc, while cooler sites provide ideal flavour development in Sauvignon Blanc, Chardonnay and Pinot Noir grapes. Reflecting this care and attention in the vineyard, Tahuna wines are hand-crafted by a team of experienced Winemakers to produce rich, soft and approachable wines of exceptional quality.

Region – Marlborough

Varieties – Sauvignon Blanc

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.

Technical Notes – Alcohol: 12%, pH: 3.24, TA: 6.7g/L, Residual Sugar: 3.9 g/L

Tasting Notes – The Tahuna 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.

Food Match - Seafood and Asian cuisine, or drink as an aperitif with friends.

Awards

Bronze Medal – Cathay Pacific Hong Kong International Wine & Spirit Competition, 2014