



Ribbonwood

2016 Marlborough Sauvignon Blanc

Style

The fruit used to make the Ribbonwood 2016 Marlborough Sauvignon Blanc is sourced from a selection of five Wairau Valley (90%) and one Waihopai Valley (10%) vineyards. This wine has all the characters expected from Marlborough Sauvignon Blanc. The Wairau sites typically impart a mixture of tropical and citrus notes whilst the Waihopai site brings a subtle herbal element to the wine.

Aromatics

An engaging nose, with a hint of ripe citrus notes underlying a fresh herbal aromatic. Subtle mineral like complexities complete the picture and add interest.

Taste

Ripe gooseberry and pronounced herbal flavors, along with classical capsicum and stony mineral tones. A supple and satisfying palate with persistent flavours is balanced by a fine acid backbone.

Technical Details

Total Acidity	7.5g/L
pH	3.33
Residual Sugar	4 g/L
Alcohol	13.0% by volume

Enjoy With

Ribbonwood Sauvignon Blanc is great to relax with on its own after a long day. Sea food, particularly shellfish, pairs exceptionally well, but for something a little different, moules marinière or Pesto Genoves