



13 CELSIUS

NEW ZEALAND

2016 SAUVIGNON BLANC

Marlborough

We've sourced grapes from the renowned growing region of Marlborough, New Zealand, to produce a wine that is expressive of its famous terroir. The free-draining stony soils of the region produce some of the most sought after, cool climate fruit for Sauvignon Blanc. Grapes are selected from some of the best sites to produce a wine in this classic Marlborough style with crisp acidity and fruit-forward citrus notes.



13 Celsius® wines preserve the integrity of this iconic region with elegant structure and vibrant texture. When the bottle is chilled to 13° Celsius, the ideal temperature to enjoy this wine, **the label changes to blue**, providing impeccable taste in every glass.

VITICULTURE

Fruit for the 13 Celsius blend was sourced from the geographically diverse Marlborough district. Most of the fruit for the 2016 vintage was from the Wairau Valley with 35% from Renwick/Dog Point and 23% from Lower Wairau. The remaining 42% was primarily from the Fairhall and Raupaura areas where the fertile soils produce fruit with riper, tropical passionfruit aromas.

VINIFICATION

The 2016 vintage produced more concentrated fruit due to the cooler flowering conditions followed by a hot, dry summer. The fruit was harvested using state of the art machine harvesters that selectively separate out any non grape material resulting in very clean fruit delivered to the winery. Fruit parcels were assessed and those selected for 13 Celsius were fermented in small format stainless steel tanks. Minimal handling and interference retained purity of fruit through to fermentation. Cooler ferments resulted in crisp, fresh wines with intense varietal characters.

PAIRINGS

13 Celsius Sauvignon Blanc is an incredibly food-friendly wine. The bright acidity refreshes the palate, herbal notes accentuate flavors, and hints of citrus can accompany a vast range of foods. 13 Celsius wine is complex and mineral, paired best with intricate, layered dishes such as sautéed sea bass with lemongrass, grilled Ahi tuna with watercress salad or a classic shrimp cocktail with a fresh avocado.

TASTING NOTES

Vibrant aromatics of citrus, lychee, sweet herbs and a crisp minerality tease the refined acidity and refreshing finish that define iconic Marlborough Sauvignon Blancs.

WINE ANALYSIS

Alc - 13.0% TA - 7.5 g/L Ph - 3.30 RS - 3.5 g/L

CRAFTED TO THE PERFECT DEGREE™