

NEW ZEALAND SAUVIGNON BLANC



Unique, exuberant and intense the explosive varietal that awoke the world to New Zealand wine.

Sauvignon Blanc is the flagship varietal of New Zealand and the explosive flavours of New Zealand Sauvignon Blanc have dazzled wine critics throughout the world, setting the international benchmark for the style.

Pungently aromatic, New Zealand Sauvignon Blanc assails the senses with bell pepper and gooseberry characters, lush passionfruit and tropical fruit overtones and other notes include fresh cut grass, tomato stalks, grapefruit or lime.

The much-lauded white wines of New Zealand tend to be slightly sweeter than those from Bordeaux and the Loire Valley, and are hugely influenced by the growing conditions of the country.

The grape originates from Bordeaux, where it is also known as Pouilly-Fumé, Sancerre, and Graves, and is one of the world's most widely planted grapes.

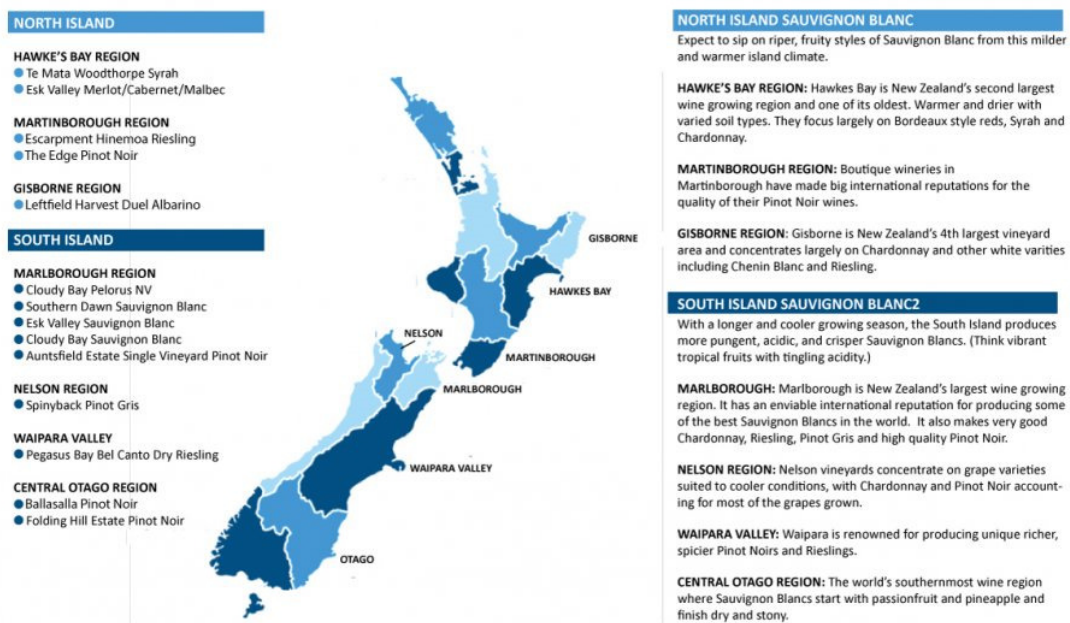
Marlborough is the epicenter for New Zealand Sauvignon Blanc and the coastal region is located on the northeast of the southern island and it produces more Sauvignon Blanc wines than all other New Zealand wine growing regions combined.

The Marlborough Sauvignon Blancs come from distinctive wineries such as Brancott Estate, Jules Taylor, Kim Crawford, Whitehaven, and Astrolabe and they are known for being full flavored, medium bodied wines with bright citrus flavors, such as passion fruit, and dried

herb and grassy aromatics. The white wines tend to be acidic with a crisp finish, partly due to the region's longer and cooler growing season.

New Zealand's other four wine regions do grow and produce Sauvignon Blanc wines and they are as distinctive and notable in their character as are those from Marlborough.

Vineyards from the northern island regions of Hawke's Bay and Gisborne such as Crossings, Nobilo, and Loveblock produce riper, creamier and richer Sauvignon Blancs that tend to have more fruity flavors such as peach and tangerine due to their milder growing seasons. Accounting for nearly 3/4 quarters of New Zealand wine produced and nearly 90-percent of its exported wine and it is truly the country's flagship wine.



Marlborough is the most revered wine-producing region in the small country, accounting for 62% of all wine produced in New Zealand.

The New Zealand Sauvignon Blanc scene started popping in 1970s, with the high-quality Sauvignon Blanc coming out of Marlborough illustrating the great potential for grape growing in New Zealand.

In 1973, when Marlborough's first Sauvignon Blanc vines were planted, no one could have predicted the superstar status that this variety would attain within a couple of decades. Sauvignon Blanc was commercially produced on New Zealand's shores for the first time in 1979 and is now New Zealand's most widely planted variety.

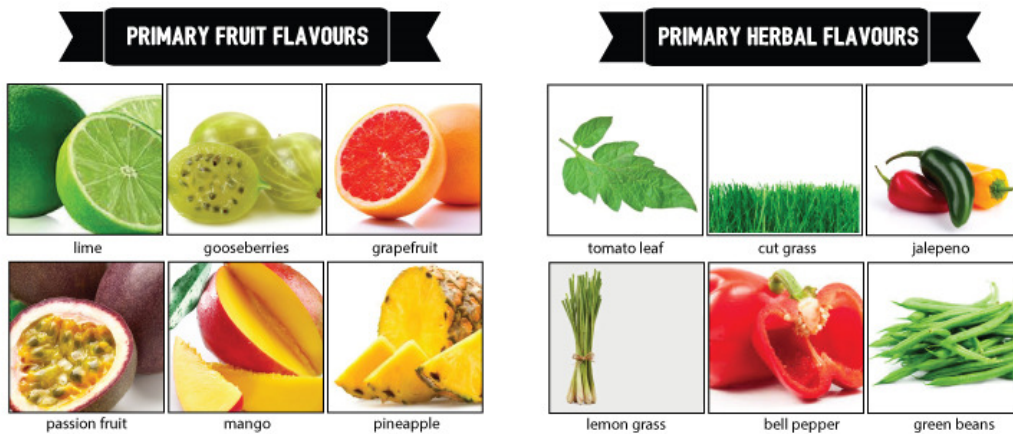
There is increasing diversity of styles achieved through the use of wild ferments, degrees of lees contact, as well as fermentation and/or ageing in oak, both old and new.

Climate is a major factor in defining regional styles. In the northern warmer, milder growing conditions result in riper and richer styles, with melon, nectarine and other stone fruit flavours. In southern longer, cooler growing conditions that promote stronger, more vibrant fruit flavours and higher acidity levels.



The resulting wines are more pungent, and crisper, with passionfruit and other tropical fruit flavours, red pepper and gooseberry characters.

New Zealand Sauvignon Blanc tends to be fermented in stainless steel vats, which results in a clean, crisp flavor, and will not show any of that butteriness that is often prevalent in well-oaked Chardonnay for instance.



Sauvignon Blanc is a wine made for summer and summer is a great time to drink white wines and Sauvignon Blanc is an ideal summer wine. Whether at a picnic, watching a sunset, or dinner in the backyard, a New Zealand Sauvignon Blanc with its tropical fruit flavors, herbal notes and crisp finish make a perfect wine to drink during the warm summer months.

Price is one other benefit when deciding to pick one of these delicious wines and many New Zealand Sauvignon Blancs are well priced between \$8-\$23 a bottle, with around a 2-year drinking window for optimal enjoyment.

New Zealand Sauvignon Blanc is a delightful complement to the fresh flavours of seafood, shellfish and white fish, and enhances citrus or garlic-based sauces and the wines are great by themselves but they also pair very well with chicken and with salads drizzled with a vinaigrette.

Crunchy summer salads and capsicums resonate with the flavours of Sauvignon Blanc, with both the wine and dish being complimented by the match.

Tangy foods, such as tomatoes and vinegar-based dressings, are also ideal food matches.

On its own, New Zealand Sauvignon Blanc is a mouth-watering aperitif, especially on a bright summer's day. Serve Sauvignon Blanc at 7° C and bring it out 20 minutes before you pour.

New Zealand Sauvignon Blanc has how characteristics acidity high and body light-bodied

