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**BETTER HALF**

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2016

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*Sauvignon Blanc*

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MARLBOROUGH, NEW ZEALAND

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## Colour

Pale Straw.

## Nose

Vibrant and zesty stone fruit aromas of peach, apricot and nectarine along with an intriguing layer of elderflower.

## Palate

This crisp and characteristically Marlborough Sauvignon Blanc lively citrus on its palate; which is also generously layered with mouth-watering tropical fruit flavours of pineapple and guava. The firm acid backbone provides great structure and lasting persistence of flavour.

## Vintage & Winemaking Notes

The vintage began with a warm dry spring allowing for strong growth and providing the perfect conditions for the first half of flowering. Cooler temperatures towards the end of the flowering period reduced the fruit set which lead to moderate sized yields being set for the season ahead. A near drought prevailed during the following month until rain in late January saved the growing season giving the vines a well-earned boost going into veraison. The fruit was slower to ripen this year but was able to reach physiological ripeness at a lower sugar level creating a lovely balance in acidity.

## Food Match

Chilli & garlic prawns with chargrilled squid. Combine this with a Greek salad full of big juicy tomatoes, feta cheese, and basil. Or enjoy Kiwi style with homemade fish and chips; fresh panfried fish drizzled with lemon juice and chunky cut potatoes covered with flaky sea salt and a sprinkle of smoked paprika.

## Cellaring

Best enjoyed while young and fresh! However you can certainly cellar this wine in a dark cool environment for 1-2 years and still be well rewarded.

## Wine Analysis

Alc: 13.3% pH: 3.3 TA: 6.59 g/l RS: 1 g/l



George Elworthy, Founder & Winemaker