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**BETTER HALF**

2017

*Sauvignon Blanc*

MARLBOROUGH, NEW ZEALAND

### Colour

Pale Gold.

### Nose

The nose is tight and firmly concentrated with penetrating aromas of fresh gooseberries, peaches and nectarine along with lighter notes of passionfruit.

### Palate

This characteristically Marlborough Sauvignon Blanc has lively citrus on the palate; which is also generously layered with mouth-watering passionfruit, gooseberries and touches of fresh herbs. This is a firmly concentrated Sauvignon Blanc with a very dry, crisp, and mouthwatering palate.

### Vintage & Winemaking Notes

The growing season began with very little frost pressure and a fairly even budburst throughout the Awatere and Southern Valleys. Post budburst, the temperature tended to fluctuate from hot to cold which delayed the growth cycle meaning flowering was also late. However, a dramatic change in weather in January allowed all of the sauvignon blanc vines to flower very evenly which meant that berry set was also incredibly uniform. The majority of the fruit passed through veraison smartly however the season was still running later than usual. Some warm and dry weather followed during late February allowing the bunches to ripen. The grapes started to develop good flavour even at this lower level of ripeness. Having different blocks on differing soils types that were protected by the southern hills meant that we were able to harvest majority of the grapes before the rain events. It really is amazing to see how resilient this variety is and even with lower brix than usual, still having great impact of flavour.

### Food Match

Combine this with fresh ceviche with white fish, coriander and lemon juice or lightly panfried with buttery beans 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% pH: 3.3 TA: 7.1 g/l RS: 1.5 g/l



George Elworthy, Winemaker

#### The Better Half Wines

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