

2017 BLADEN SAUVIGNON BLANC

BLADEN WINES, MARLBOROUGH, NEW ZEALAND



THE WINE:

100% Sauvignon Blanc from two small vineyard sites along the Wairu River. The juice was fermented and aged in stainless steel and allowed to rest on the lees for 4 months prior to bottling. The cool climate and well draining soils these vineyards are blessed with along with pruning and canopy management intentionally decrease yields and allow for the production of vibrant and vivid wines.

THE ESTATE:

Bladen wines was established back in 1989 when Dave and Christine Macdonald left their lives in the city to follow their passion and dream of growing grapes and making wine. Along with their two children, Blair and Deni (whose names combine to form the genesis of the *Bladen* wines) they set forth on this adventure and settled in the Marlborough region along the banks of the Wairu River Valley. The first vineyard was planted all by hand in 1989. Today, under the guidance of winemaker Rowan Langdon and the consulting winemaker Sam Smail, Bladen wines produces small quantities of high quality wines from sustainably grown vineyards. The main varietals they produce are Sauvignon Blanc, Riesling, Pinot Gris, Gewurtztraminer and Pinot Noir.

TASTING NOTES:

Color: bright straw gold with a greenish hue

Aromas: white grapefruit and passion fruit along with hints of spring grass and white flowers

Flavor & Texture: citrus, led by grapefruit and Meyer lemon lead to a silky and elegant body; the vibrant and vivid acids produce and bright and energetic wine

Food Pairing: fresh shucked oysters

-DRINK NOW THROUGH 2020-