



Lake Chalice Wines *Cracklin' Savie* Sauvignon Blanc

VARIETY: Sauvignon Blanc

REGION: Marlborough

STYLE: Slightly off-dry, with a little spritz

VINTAGE: non-vintage

VINEYARD

Sourced from Rapaura vineyards including our own Falcon Vineyard, Quarry Block and Eyrie Vineyard. Harvested in peak condition.

VINIFICATION

Transported promptly to the winery and pressed without delay to enable minimal skin contact. Cool fermented in stainless steel using selected yeasts.

APPEARANCE

Pale straw with green hues, and some little bubbles.

BOUQUET

Intense aromas of passionfruit and blackcurrant.

PALATE

A crisp, medium bodied, wine bursting with classical varietal flavours of passionfruit, blackcurrant and gooseberry, with a hint of sparkle.

CELLARING

Enjoy this summer with friends and family.

SERVING TEMPERATURE

Best served well chilled, put it in the fridge for a couple of hours at least.

FOOD ACCOMPANIMENTS

Seafood, white meat, antipasto or whatever you've got on the barbeque. You've got your hands on a tasty crowd-pleaser.

ACCOLADES

Certified: **Sustainable**

GOLD MEDAL- Finger Lakes Intl Wine Competition 2011 (USA)

SILVER MEDAL – Marlborough Wine Show 2011

"Clean, fresh wine in a delicately fruity style with a modicum of sweetness supported by fine acidity helping to promote a drying finish." Bob Campbell <http://www.bobswinereviews.com/lake-chalice-cracklin-savie-marlborough-nz-review.html>

TECHNICAL ANALYSIS

Bottled date:	various
Winemaker:	Matt Thomson
Brix at Harvest:	21.35° average
Alcohol:	13.5%
Residual Sugar:	8g/l
Titrateable Acidity:	7.6g/L
pH:	3.36
Packaging:	12 x 750ml, Crown Seal

