

Lake Chalice Wines

'The Falcon' Sauvignon Blanc 2018

VARIETY:	100% Sauvignon Blanc
REGION:	Dillons Point, Marlborough
STYLE:	Dry
VINTAGE:	2018
VINEYARD:	The majority of fruit for this wine was harvested from the mature vines in our loam rich Talon block in Dillons Point
VINIFICATION:	Upon harvesting, all grapes are transported and pressed without delay to minimise skin contact and retain freshness. Cool fermented in stainless steel for added vibrancy and crispness
APPEARANCE:	Clear pale straw
BOUQUET:	Flinty nettle with bold passionfruit
PALATE:	A ripe tropical palate with a lingering note of mandarin and subtle capsicum against a balanced acidity
CELLARING:	Enjoy now and over the next 3 years
SERVING TEMPERATURE:	Best served 8-12°C

CERTIFICATION:



SWNZ Certified, 2018
New Zealand Sustainable Winegrowing

ACCOLADES:



EST  1989

LAKE CHALICE
MARLBOROUGH

Primarily harvested from the mature vines in our loam rich Talon block in Dillons Point.

TECHNICAL ANALYSIS

Harvested:	Between 7th – 28th April 2018
Bottled:	November, 2018
Winemaker:	Chloe Gabrielsen

Brix at Harvest:	Average 21.5
Alc:	13%
RS:	3.2g/L
TA:	7.2g/L
PH:	3.46

Packaging:

6 X 750ML BOTTLES

SCREWCAP CLOSURE

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