

## Lake Chalice Wines 'The Nest' Sauvignon Blanc 2018

VARIETY:	100% Sauvignon Blanc
REGION:	Central Wairau Valley, Marlborough
STYLE:	Dry
VINTAGE:	2018
VINEYARD:	The fruit for this wine is sourced from selected vineyards across Marlborough, predominantly the fertile Dillons Point sub region
VINIFICATION:	Machine harvested in the cool of the night in order to retain fresh fruit character. Pressed off with minimal skin contact before cool fermented in stainless steel for a fresh, clean character
APPEARANCE:	Clear, bright with light green hues
BOUQUET:	Apricot kernel with Cape gooseberry and sweet grapefruit
PALATE:	Crisp citrus fruits supported with blackcurrant and soft tropical notes, finishing with a medium bodied 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

Sourced from  
selected vineyards  
across Marlborough,  
predominantly the fertile  
Dillons Point sub region

### TECHNICAL ANALYSIS

<b>Harvested:</b>	Between 7th – 28th April 2018
<b>Bottled:</b>	September, 2018
<b>Winemaker:</b>	Chloe Gabrielsen

<b>Brix at Harvest:</b>	Average 21.2
<b>Alc:</b>	12.5%
<b>RS:</b>	3.2g/L
<b>TA:</b>	7.4g/L
<b>PH:</b>	3.5

### Packaging:

**6** X 750ML  
BOTTLES

SCREW CAP CLOSURE

### Follow Us:

