

## Lake Chalice Wines 'Cracklin' Savie' Sparkling Sauvignon Blanc NV

VARIETY:	100% Sauvignon Blanc
REGION:	Central Wairau Valley, Marlborough
STYLE:	Sparkling dry wine
VINTAGE:	NV
VINEYARD:	The majority of fruit was sourced from Rapaura vineyards including our own Falcon Vineyard
VINIFICATION:	Transported promptly to the winery and pressed without delay to enable minimal skin contact. Cool fermented in stainless steel using selected yeasts. Carbonated post fermentation
APPEARANCE:	Clear pale straw with light bubbles
BOUQUET:	Intense aromas of passionfruit and blackcurrant
PALATE:	Crisp, medium bodied wine bursting with classic varietal flavours of passionfruit and gooseberry with a hint of sparkle
CELLARING:	Enjoy now and over the next 3 years
SERVING TEMPERATURE:	Best served 8-12°C

CERTIFICATION:  SWNZ Certified, 2016  
*New Zealand Sustainable Winegrowing*

ACCOLADES:  SILVER  
*Japan Wine Challenge 2017*



EST  1989  
**LAKE CHALICE**  
MARLBOROUGH

Crisp, medium bodied wine bursting with classic varietal flavours of passionfruit and gooseberry with a hint of sparkle.

### TECHNICAL ANALYSIS

**Harvested:** Between 7th – 28th April 2016  
**Bottled:** November, 2016  
**Winemaker:** Matt Thomson

**Brix at Harvest:** Average 21.35  
**Alc:** 13.0%  
**RS:** 8.0g/L  
**TA:** 7.6g/L  
**PH:** 3.36

**Packaging:**

**12** X 750ML BOTTLES

SCREW CAP CLOSURE

**Follow Us:**  LakeChaliceWines  
 Lake\_Chalice  
 LakeChaliceWines