

# Moko

Region:  
Marlborough  
Grapes:  
Sauvignon Blanc  
ABV:  
12.5%

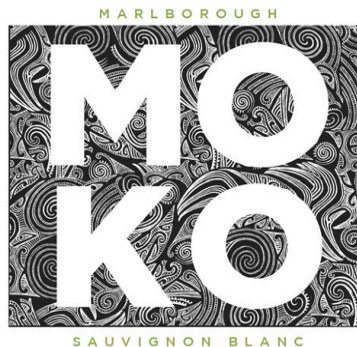
## What:

The wine is dominated by 50% Awatere Valley fruit, with vineyards located on both sides of the river in three sub-regions. Soils on the south bank are deep silt loams and fertile, while the north bank sites are stoney, shallow silt loams and lighter in structure.

## Where:

A dry and windy climate in this valley leads to small, thick-skinned berries with an emphasis on herbal intensity. Wairau Valley sites in the Rapaura district and the Southern Valleys make up much of the rest of the blend. These are warmer areas and the soils vary between deep fertile loams and gravelly alluvium clays. Fruit from these sites are often more tropical, with some ripe citrus characters. Vines are all managed with vertical shoot positioning and pruned to leave balanced bud numbers and crop levels consistent with individual site capacity. Picking decisions are made entirely on flavor, skin-contact is minimized and cool fermentations with neutral yeast in stainless steel tanks preserve the crisp, fresh varietal nature of the fruit.

Barcode:  
3430560006636  
Sales Info:  
750ml ,Case12 ,31.50 lb.  
Palletization:  
70 cases / 5 Layers



## Food Pairings:

This bright, crisp Sauvignon is a perfect match with all sea beasties from delicate freshly caught seafood to rich and meaty barbecued king prawns.

## Tasting Note:

Zesty citrus with white stone fruits. Luscious, abundant gooseberry aromas follow through onto the palate where it explodes with a full-on citrus zing that is balanced by fantastic texture. The finish is clean, crisp and refreshing.

