



Aquamarine Sauvignon Blanc

Region:
Marlborough

Grapes:
Sauvignon Blanc

ABV:
12.5%

What:

Aquamarine Sauvignon Blanc celebrates the rich blues and verdant greens of New Zealand's endless coastline that hugely influences our vines

Where:

From different profile vineyards throughout Marlborough's (coastal, central and southern valley depending on taste profile) to achieve a classic New Zealand Sauvignon Blanc with aromatic power and brightness. The vines are grown on the VSP trellis system to give optimal cropping to gain maximum flavor during the growing season.

Barcode:
9421907867304

Sales Info:
750ml , Case 12 , 31.31 lb.

Palletization:
70 Cases / 5 Layers



Food Pairings:

With these beautiful aromas and perfectly balanced acidity, our Aquamarine will accompany the freshest of summer dishes!

Tasting Note:

The wine is alive with fresh, grassy aromas over a palate that is equally dry, rich and vivid. The nose is bright with aromas of passion fruit, guava, a hint of grapefruit and fresh grass. Perfumed with ripe tropical fruits, which are also evident on the palate along with limey flavors and a rich minerality, which are all classic notes of a Marlborough Sauvignon Blanc, our wine is also refreshingly zippy and delicious minerality.

