

SAINT MAUR

SAUVIGNON BLANC — 2023

THE SOUTHERN VALLEYS MARLBOROUGH NEW ZEALAND
FRIABLE SILT LOAM OVER CLAY GRAVELS.

With minimal intervention winemaking, this Sauvignon Blanc was naturally fermented and aged for 18 months on yeast lees in concrete egg tank and clay amphora. Unfined and unfiltered with low sulphur, the wine was then aged in bottle for a further 12 months before release.

AROMA — Papaya, green melon, refreshing cucumber.

PALATE — Almond corneal, lemon, salt, cream, chalky tannins, finely structured.

13.5% — RS 0.75 — TA 7.8 — PH 3.34

Diam Cork — Wax Top — 6 Bottle Laydown Cases
Individually Numbered *only 3,400 bottles produced.*

