

SALOMON



MARLBOROUGH

SAUVIGNON BLANC
2024

ALCOHOL
AVAILABLE BOTTLE SIZE

12.0 %
0,75 L

SITE

This wine is produced from a vineyard in the Marlborough River valley with deep deposits of silt and gravel. Shallow, stony soils, which aid drainage and limit fertility. Marlborough's warm days and cool, clear summer nights ensure the delicate Sauvignon Blanc fruit flavors.

VINIFICATION

Harvested in April 2024. The grapes were pressed shortly after maceration and were slowly fermented in stainless-steel tanks at a very low temperature. Bottling in December 2024.

TASTING NOTES

Light green-yellow in color, near colorless on the rim. The nose is soft with hints of white florals and delicate gooseberry fruit and passionfruit. On the palate this wine is light-medium bodied, with well embedded tropical fruit notes. Slight hints of capsicum. Elegant and mouthwatering Sauvignon Blanc with subtle minerally flavors.

FOOD PAIRING

Serve as an aperitif and with seafood.

SHELF LIFE

Drinks best young, in its first three years.

SERVING TEMPERATURE

8° – 12° C.

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