



GOOSEBERRY BOMB SAUVIGNON BLANC 2017

Quite the mouthful in more ways than one, world famous Marlborough Sauvignon Blanc grapes fermented with hops!

VINIFICATION

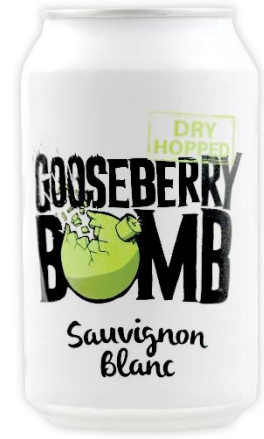
The Sauvignon Blanc grapes are machine harvested and immediately pressed in the cool of the night. The juice is maintained at cool temperatures to ensure the aromatics are not lost. Cleared juice is then fermented to dryness at cool temperatures with specifically selected yeasts. Hops are then added using a secret dry hopping method following a steeped fermentation. Finally, the wine is sealed in the latest innovation of can.

DESCRIPTION

Aromas of pomegranate juice and wild Marlborough Sounds banana passionfruit are met with a skunky hoppy nose similar to a quality west coast IPA. Juicy citrus, herbaceous characters dance on the tongue and a touch of unique hoppy bitterness balances the wine perfectly – a bit of a kick in the mouth!

SERVING SUGGESTION

The perfect partner to your summer picnic, day out on the boat or simply while out walking the dog! Try with all types of Pacific Rim fare or even a steak on the BBQ.



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety	100% Sauvignon Blanc with hops
Alcohol	11.5%
Residual Sugar	7.5g/l
pH	3.32
Oak Treatment	None
Malolactic Fermentation	None
Vegetarian /Vegan	Fined with isinglass (fish derived)

Estate produced & bottled by:
Allan Scott Wines & Estates Ltd
Marlborough
NEW ZEALAND