

Marlborough Natural Sauvignon Blanc



Yeah Cool Natural Sauvignon Blanc 2022

Taking Marlborough savvy to its extreme. Fermented with full skin contact. Instead of separating the juice from the grape skins, everything is fermented together with no plunging...the ferment is let to go full steam ahead with no temperature control to expedite the process. After just a few short days on skins, the fully dry wine is then pressed off its skin and racked into a stainless steel tank.

Soft and textured savvy. Warm ferment and skin have taken out some of the zingy bite you might expect of the traditional Sauvignon Blanc. Very rounded and moreish.

TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety 100% Sauvignon Blanc

Alcohol 12.00%

Residual Sugar 2.80g/l

pH 3.21

TA 9.2g/l

Vegetarian/Vegan Vegan Friendly

Barcode 645549000199

By Josh Scott

Josh Scott, is a winemaker doing what he does best. Experimenting and pushing the boundaries and playing with new products.

Although bound by tradition, the 'By Josh Scott' range of wines is all about enjoying the craft of making wine. Natural wines are a new addition to the 'By Josh Scott' range.

All wines come from Marlborough, Jacksons Road, Allan Scott's 'Millstone Vineyard". Dry farmed, no herbicides or pesticides used during the growing process and no fining or filtration in the making, this is winemaking in its rawest form. Gravity and an amount of time in oak barrels help with clarification of the wines.

