



The Longbend label originates from the Longbend vineyard owned by Marlborough pioneers, the Rose family. The Wairau Valley's sub-region of Dillons Point is a cool climate area even by Marlborough's standards, the sub-region produces a range of wines renowned for their elegance, intensity and complexity.

SAUVIGNON BLANC 2018

ALC 13% | TA 7.3 g/L | pH 3.26 | RS 2.4 g/L

MARLBOROUGH | NEW ZEALAND

TASTING NOTES

The 2018 Longbend Sauvignon Blanc balances intensity with finesse. It displays lifted aromas of citrus blossom, grapefruit and gooseberry, with chervil and marjoram herbal notes. Richly concentrated, its flavours of grapefruit and passionfruit are complemented by zesty acidity and a long refreshing finish

CULINARY SUGGESTIONS

This wine is perfectly matched with freshly shucked oysters, lightly pan-fried fish, a green leaf goats cheese salad or simply enjoy as an aperitif.

FROM THE WINEMAKER

A fine settled growing season produced wonderfully concentrated and expressive fruit. The near perfect weather conditions ensured harvest began in the last week of March and was completed by mid April.

These grapes were picked in the early hours of the morning to help retain their fresh and vibrant flavours. After gentle pressing the individual batches were transferred to stainless steel tanks and went through fermentation with selected yeast. This was then followed by a careful selection process, blending and bottling.

