



## CABLE BAY AWATERE VALLEY SAUVIGNON BLANC 2016 Marlborough

Cable Bay Vineyards is dedicated to producing hand-crafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

<b>WINEMAKER</b>	Chloe Somerset
<b>VARIETY</b>	100% Sauvignon Blanc
<b>VINTAGE</b>	2016
<b>REGION</b>	Awatere Valley, Marlborough
<b>VINEYARD</b>	Cinders Vineyard
<b>ALCOHOL</b>	12.5%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Fermented in a stainless steel vat.
<b>CELLARING POTENTIAL</b>	Enjoyable upon release and over the next 2-3 years.

### TASTING NOTE

This is a complex and vibrant wine, conveying all the characteristics of a faultless growing season by the Awatere river. Rocket flowers, passionfruit, papaya, lime and smokey chicory aromas come together to form a wonderful nose. The palate is finely textured, with a chalky mineral element giving it maximum dimension, focused acidity and great overall balance. Refreshing and fulfilling, it is a lovely expression of our vineyard.

### FOOD MATCH

South East Asian style dishes, fresh and vibrant flavours.

### VINEYARDS

Our carefully selected, estate owned site benefits from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lend remarkable texture and minerality to the wines. The vines are also closely planted which results in lower yields of top quality fruit.

### WINEMAKING

The grapes were harvested early in the morning, and led straight into the winery. The fruit was pressed straight away, and the vibrant juice was run to a stainless steel tank for settling. This juice was then fermented at cool temperatures using neutral yeast, allowing the varietal fruit flavours to be fully expressed. The wine was left to rest on light yeast lees for five months, and as a result it developed a lovely creamy consistency on the palate. After blending we let the wine integrate together for a few months in tank before bottling with minimal filtration.