

BISHOP'S LEAP



COLOUR

Pale straw with green hues.

AROMA

A ripe nose of passionfruit and blackcurrant. Fresh lifted notes of green leaf, and a hint of salt.

PALATE

A succulent and flavourful palate with passionfruit and blackcurrant notes. A mineral note leads to a long lingering, zesty finish with a silky texture.

AGEING POTENTIAL

Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next two years.

WINEMAKING

The fruit for this wine was selected from vineyards across Marlborough's sub regions, including the Wairau Valley. The fruit was carefully monitored throughout maturity and was harvested upon reaching optimum flavour development and ripeness. Transported to the winery with haste and pressed off with minimal skin contact, the resulting juice was cool fermented in stainless steel to retain freshness and aromatics.

ALCOHOL
12.5 % v/v

TOTAL ACIDITY
7.5g/L

PH
3.22

RS
3.7

FERMENTATION
Cool. Stainless Steel.

WINEMAKER
Heather Stewart