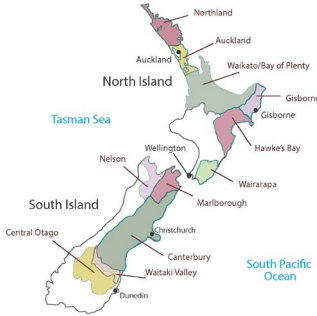




Goa't It Sauvignon Blanc

Major Wine Regions of New Zealand



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Varietal: 100% Sauvignon Blanc

Soil: Largely glacial loess soils

Practice:

Appellation: Marlborough

Alcohol %: 12.5

Residual Sugar: gr / liter

Elevation: 150-200 mls

Dry Extract: gr / liter

Production: cs

ph:

Acidity: gr / liter

Tasting Notes: Pale white color, showing notes on the nose of Gooseberry and tropical flavors like mango and passionfruit. On the palate its fresh, refreshing, fruity and crisp, with a juicy finish.

Vinification: Once crushed and pressed, the juice is fermented in a temperature controlled stainless steel tank.

Food Pairing : Salads especially if they contain seafood and/or 'grassy' ingredients such as asparagus, pea-shoots, green peppers and herbs



Accolades

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