

# SILVER FERN NEW ZEALAND

## SAUVIGNON BLANC • 2016 MARLBOROUGH

Silver Fern wine is as authentically and unmistakably as New Zealand as the name it bears. The iconic Silver Fern is a meaningful and inspirational emblem to the people of New Zealand. It embodies success, national pride and all that it is to be “Kiwi”! Our fruit is nurtured in 100% sustainable vineyards. Our vines flourish in New Zealand’s clean and unspoilt environment with its hot, sunny days and cool nights.

### VINTAGE REPORT

The 2016 growing season started out incredibly dry, with some predicting a severe drought. Fortunately some unseasonal rains in February set the vines up for a great final ripening period. March and April were very consistent, with warm and dry weather experienced throughout Marlborough allowing a harvest that wasn’t dictated by the weather. Conditions over the flowering period were stable, creating nice even crop levels in the vineyards, which has transferred into wines of great concentration and texture. The Sauvignon Blanc from this season has lifted notes of blackcurrant leaf, with hints of wet stone and crushed oyster shells. An underlying minerality offers the final satisfying balance.

### WINEMAKING

Individual blocks of Sauvignon Blanc were selected for this wine from our Seaview and Brackenfield Vineyards situated in the Awatere Valley. The parcels were harvested and fermented separately, using selected yeast strains for Sauvignon Blanc to enhance varietal character. A long, cool fermentation took place over four weeks, with

### TASTING NOTES

The 2016 Marlborough Sauvignon Blanc shows lifted notes of blackcurrant leaf and fresh herbs. The palate is crisp and fresh and finishes with a flinty mineral note. Fantastic with summer salads and fish dishes.



### WINEMAKING ANALYSIS

*Harvest Date: 26 March-18 April 2016*  
*Vineyard: Selected sites in Marlborough*  
*PH: 3.19, Alcohol: 12.5%*  
*Residual Sugar: 3.9g/l, TA: 7.3*