



THREE PADDLES
MARTINBOROUGH

THREE PADDLES Sauvignon Blanc 2015

VARIETY

Sauvignon Blanc

REGION

Martinborough

STYLE

Dry, aromatic

VINTAGE

2015

VINEYARDS

Top Block

VINIFICATION

Cool-fermented in stainless steel tanks.

APPEARANCE

Green/gold

BOUQUET/PALATE

Exhibits typical regional characteristics of ripe passion fruit, lime and gooseberries. The wine is fresh and full-bodied and carries ripe tropical flavours through the palate to a crisp, persistent finish.

CELLARING

Early drinking style but will cellar for 2-3 years.

SERVING TEMPERATURE

10-12C

FOOD ACCOMPANIMENTS

Ideal for any seafood (fish, scallops, mussels, crayfish) and lighter style cuisine – Asian, salads, pasta etc. Chicken ok but avoid rich, creamy sauces.

ACCOLADES

[text]

TECHNICAL ANALYSIS

Harvest Date: April 2015
Bottled date: Feb 2017
Winemaker: Roger Parkinson
Brix at Harvest: 22.6
Alcohol: 13%
Residual Sugar: less than 1g/l
Titrateable Acidity: 7.1 g/l
ph: 3.0
Packaging: 12 x 750ml
Hancocks Product Code: [Hancocks to enter]

