



RUBUS SAUVIGNON BLANC

ABOUT THE RUBUS PROJECT

The Rubus Project was created by specialty importer Fran Kysela as a way to source & sell incredible wines at value prices. All wines in this international project are hand-selected by Fran Kysela. Rubus wines are fruit driven, true-to-type values that over deliver - true representation of quality for the consumer at an excellent price.

ABOUT THE WINE

Rubus Sauvignon Blanc is produced from grapes grown in the heart of the Waipara Valley, from Church Road, Stirling and Georges Road vineyards. The extended growing season of warm days and cool nights ensures optimal harvest conditions (typically mid-April). Aromas of gooseberry, lemongrass, boxwood, fresh celery and bready notes on the nose. The palate is dry to taste with juicy gooseberry and citrus flavors forming a light, refreshing medium bodied wine with a tart yet soft lingering finish.



Appellation	Waipara Valley
Varietal(s)	100% Sauvignon Blanc
Vinification	Grapes are gently pressed, settled and racked to fermentation. Juice is cool fermented in stainless steel tanks for 21 days and left on the lees for 2 months prior to blending, light fining, filtering and bottling.
Size	12/750ml
UPC	7 84585 01706 5