

Charles Wiffen Sauvignon Blanc Marlborough

Charles Wiffen Wines

New Zealand - Marlborough

The Charles Wiffen Sauvignon Blanc is produced from the Wiffen’s “Flipper” Block. The block is two caned pruned in the Vertical Shoot Positioning trellising. The block is carefully managed to achieve crop loads of 11 tonnes per hectare, achieving fruit with great concentration and texture.

This wine exhibits fresh and lifted aromas of gooseberries, ripe tropical fruits, lime and capsicums, revealing passion-fruit and mineral nuances in the glass. The palate is crisp and refreshing.

Brix 21.8
Alcohol 12.5%
pH 3.03
Total Acidity 7.2g/L
RS 3.5g/L

Specifications	
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	Average 15 years
Agricultural Practices	Sustainable
Soil type	Alluvial free draining
Vinification	Machined harvested in the cool of the morning, gently destemmed and pressed, to get the very best juice. Post clarification the juice is chilled and transported to the winery in Auckland. The juice is cool-fermented in stainless steel tanks with selected yeasts. No Oak.
Production	400 (9-liter cases)
Pairings	Seafood, Summer Salads or as an Aperitif.

