

## Rubus Sauvignon Blanc

### Rubus Project

### New Zealand - Marlborough

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.

## Specifications

<b>Varietals</b>	100% Sauvignon Blanc
<b>Vinification</b>	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.
<b>Pairings</b>	The perfect accompaniment to vegetable or light seafood dishes or to enjoy before a meal.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02908 2
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02908 9
<b>Case Weight</b>	35
<b>Cases/Pallet</b>	70
<b>Layers/Pallet</b>	14
<b>ABV</b>	12.50%
<b>SRP</b>	\$ 22.99 USD 750mL Bottle

## Reviews and News

2022 Rubus Sauvignon Blanc - 88 PTS - WE
2021 Rubus Sauvignon Blanc - 88 PTS - WE
2019 Rubus Sauvignon Blanc - 89 PTS - WA

2019 Rubus Sauvignon Blanc - 88 PTS - JD
2018 Rubus Sauvignon Blanc - 88 PTS - WE
2017 Rubus Sauvignon Blanc - 89 PTS - JD
2017 Rubus Sauvignon Blanc - 88 PTS - WS
2016 Rubus Sauvignon Blanc - 90 PTS - WE