

# 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

<b>Wine Type</b>	White
<b>Varietals</b>	100% Sauvignon Blanc
<b>Age of Vines</b>	Average 15 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Alluvial free draining
<b>Vinification</b>	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.
<b>Production</b>	400 (9-liter cases)
<b>Pairings</b>	Seafood, Summer Salads or as an Aperitif.

