

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

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| Varietals | 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. |
| Pairings | The perfect accompaniment to vegetable or light seafood dishes or to enjoy before a meal. |



Codes, Weights and Measures

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

Reviews and News

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

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| 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 |