



# TURNING HEADS

## 2016 MARLBOROUGH SAUVIGNON BLANC

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We have a simple philosophy – accentuate all that is great about the Marlborough region by utilising ripe fruit to craft premium wines. These wines do not disappoint and will certainly turn some heads.

**APPELLATION:** Marlborough, New Zealand

**VINEYARDS:** Selected Rapuara and lower Wairau blocks.

**VINIFICATION:** These grapes were picked in the early hours of the morning to help retain their fresh and vibrant flavours. After gentle pressing the individual batches were transferred to stainless steel tanks and went through fermentation with selected yeast. This was then followed by a careful selection process, blending and bottling.

**TASTING NOTE:** Concentrated tropical fruit aromatics, combined with delicate floral notes result in an expressive and generous wine, bursting with passionfruit, ripe citrus and fine mineral acidity.

**ALCOHOL CONTENT:** 13.0 % VOL

**RESIDUAL SUGAR:** 2.4 g/l

**TOTAL ACIDITY:** 6.7 g/l

**CULINARY SUGGESTIONS:** Most fish dishes especially sashimi, mussels, lobster, as well as more simple green leaf salads or add goat's cheese to create the perfect match.

**SERVING TEMPERATURE:** Between 12-14 degrees Celsius

**CELLAR POTENTIAL:** 2-3 Years

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