

2018 Mohua Sauvignon Blanc, Peregrine Wines



Country: New Zealand

Region: South Island

Sub-Region: Marlborough

Grapes: Grape Sauvignon Blanc 100

Tasting Note:

Tropical New Zealand Sauvignon Blanc, a bowlful of passion fruit, mango and fresh-cut lime, with summer herbs, pink grapefruit and a curl of lemon zest on the nose.

Winemaking:

Destemmed fruit from three distinct sub-regions of the Wairau Valley have been vinified using stainless steel tanks and minimal winemaking intervention.

Vineyard :

Grapes are sourced from three premier Wairau Valley sub-regions, bringing distinct and consistent characteristics to every vintage.

Food matching:

Ideal with Goats cheese, figs & serrano ham

Awards:

Bronze Medal 87/100 - Clear, zesty aromatic nose, gooseberry and peach with a lovely finish. International Wine Challenge 2018 Gold Medal Exceptionally pure nose with an irresistible combination of various citrus fruits and a hint of herbal capsicum notes. Long, crunchy, delicious fruit. Gorgeous. International Wine Challenge 2016

Code B3920118	Practice No
Product STILL	Style White, Crisp, Dry and Refreshing
Organic No	ABV 12.50 %
Biodynamic No	Closure Screw cap
Egg / Milk No	Bottle Size 75cl



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