

2015 GUIDEPOST

MARLBOROUGH
SAUVIGNON BLANC

AREA OF ORIGIN

Rapaura area of Marlborough, New Zealand

GRAPES

100% Sauvignon Blanc

WINEMAKING

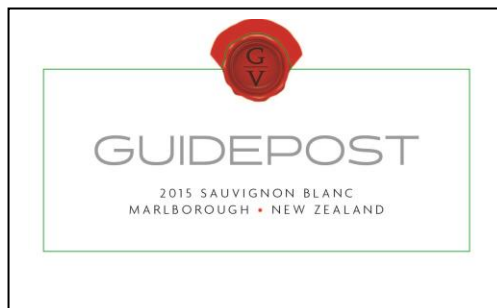
100% Stainless Steel

Cold-fermented under 59°F for varietal intensity

VL1 Yeast for aromatics

STYLE

The perfect summer wine: cold, crisp and lower in alcohol. The soils from the Rapaura area guide the style. Fresh herbs, gooseberry, and mineral



FOOD PAIRINGS

Great for aperitif, light starters, and fish dishes. Pair with asparagus, artichokes, avocados, and chickpeas

Crab cakes, hummus, and turkey

Cheeses: Brie, Camembert, feta, and goat cheese

Serve cold at 40°F.

SIZE

750ml

ALCOHOL

12.5%