



# TÂMANA

## Tamana Marlborough Sauvignon Blanc 2017

<b>Varieties</b>	Sauvignon Blanc
<b>Region</b>	Marlborough, NZ
<b>Winemaking notes</b>	Selected parcels from vineyards in the Wairau and Awatere Valleys were harvested and fermented separately. A long cool fermentation took place over 4 weeks, with the parcels then being blended and stabilised, prior to bottling.
<b>Tasting notes</b>	
<b>Colour</b>	Light straw
<b>Nose</b>	Invigorating fresh aromas of vibrant passionfruit
<b>Palate</b>	Overflowing with zesty, bright fruit.
<b>Comments</b>	It is impressively fragrant on the nose showing passionfruit, feijoa, lime zest and green rockmelon characters. The palate is equally attractive, delivering bright fruit intensity and vibrant mouthfeel, leading to a lengthy tasty finish. Classically expressed and highly enjoyable. At its best: now to 2019.
<b>Awards</b>	<b>Gold Medal</b> – 2018 China Wine & Spirits Awards <b>Gold Medal</b> – 2018 International Wine Awards
<b>Reviews</b>	<p><b>92 points (4.5 Stars) - Sam Kim, Wine Orbit</b> This stylish chardonnay offers fragrant aromas of apricot, lemon peel, toasted almond and jasmine with subtle spicy complexity. The palate is concentrated and beautifully rounded, delivering pristine fruit flavours together with elegant oak infusion, leading to a lengthy refined finish. At its best: now to 2022.</p> <p><b>91 points – Greg Swift, Wine Matrix</b> Dainty straw in colour belies the intense and invigorating nose brimming with passionfruit and zesty lime. The palate is typically upbeat. A young Marlborough Savvy, zinging with zesty and powerful fruits.</p> <p><b>90 points – Stephen Read, Wine Matrix</b> Very pale nearly clear, with hints of green, star bright clarity great the eye. Sweet tropical fruit, passionfruit and complex hints of canned asparagus great on the nose. Whilst a little restrained these all transform on the palate. In the mouth passionfruit along with limey acid lead to a fresh and clean astringent long finish. The fruit is well balanced and adds to the complexity. Enjoy with fresh Sydney Rock Oysters or other fresh seafoods.</p>
<b>Alcohol</b>	12.5%
<b>RRP</b>	\$25.00