

Retail
\$14.99 \$14.99

2017 Omaka Springs Estates product-timed-pdf - Sauvignon Blanc | Marlborough

Why We're Drinking It

This is an ultimately refreshing take on Marlborough Sauvignon Blanc. Showing great restraint in the acidity while maintaining a crisp backbone from which to display bursts of tropical fruits complimented by a garden array of herbaceous and pleasing vegetal characteristics.

Tasting Notes

This is a fresh and vibrant wine. Rich grapefruit and tropical fruit flavours are combined with more herbaceous notes. The wine is an excellent example of a classic Marlborough Sauvignon Blanc.

VARIETAL
Sauvignon Blanc
ALCOHOL
13.50
SIZE
750ml
BLEND
Sauvignon Blanc

The Story to Know

Owners Geoff and Robina Jensen were pioneers in the New Zealand olive oil industry, when they planted their first olive trees in 1990. Two years later, they literally uprooted the olive trees from their original plot in Nelson, and re-planted the trees alongside existing vineyards at their new property in the Omaka Valley. Today, their olive oil is still bottled by hand at the estate or offered to friends straight from the barrel.

'Omaka' is a Maori word which translates to 'where the springs flow.' In the valley, there are mineral-rich, natural springs that meander through the vineyards, feeding the soils, and ultimately imparting a distinct, signature nuance of minerality into all of the wines.

Perfect Pairings

Will compliment green salads, sushi, shellfish, and veal. Think grilled, poached or roasted; chicken, seafood, pork, or vegetables. Pair with sharper ingredients such as capers, olives, horseradish, salt-cured meats, sour cream. Any dish with herbs as the main flavour. Good palate cleanser for fried appetizers; crab or lobster cakes. Achieves perfection when served alongside fresh oysters.
