



## LOBSTER REEF 2015 Sauvignon Blanc

### VINEYARD NOTES

#### *Growing Season*

The 2015 growing season for Marlborough, New Zealand saw 15 separate spring frosts, cool temperatures and the driest conditions in 80 years. The early harvest was small but sensational, resulting in clean, expressive wines.

#### *Location*

The 2015 Sauvignon Blanc hails from Lobster Reef's 200 acre vineyard located in the Blind River Valley of Marlborough, New Zealand. Situated along the rocky coastline of the Marlborough, the Sauvignon Blanc grapes are harvested in a dry environment with modest rainfall and in a tight soil structure, resulting in balanced, low vine vigor.

### TASTING NOTES

Lobster Reef 2015 Sauvignon Blanc is crafted to maximize the grapes' freshness and flavor. Aromatic and generous on the palate, the wine offers big tropical flavors, with hints of peach and apricot on the nose with underlying notes of citrus and herbs. This varietal pours a rich golden color and delivers refreshing and immediate drinking pleasure on any occasion.

Lobster Reef was named for the brightly colored Rock Lobsters found along the famous Marlborough coastline. Their unique and quirky nature reflects what Lobster Reef wines are all about: immensely appealing aromatics, bright, fresh and intensely flavored.

### CELLAR NOTES

<b>Appellation:</b>	Marlborough, New Zealand
<b>Harvest Date:</b>	March 24 – 29
<b>Composition:</b>	100% Sauvignon Blanc
<b>Alcohol:</b>	12.9%
<b>Fermentation:</b>	100% Stainless steel
<b>pH:</b>	3.11
<b>SRP:</b>	\$11.99

