

the  
**BETTER HALF**  
2013  
*Sauvignon Blanc*

MARLBOROUGH, NEW ZEALAND

### Colour

Pale lime

### Nose

Aromas of lime, freshly cut melon and guava mingle with black currant leaf and goosbery notes

### Palate

Tantalising tropical flavours, guava and melon combine with citrus characters, all resting on a back bone of linear acid that gives the wine a long and persistent finish.

### Vintage & Winemaking Notes

Here in Marlborough the Weather Gods treated us kindly, the vineyards that produce the grapes for this Sauvignon Blanc thrived in near perfect conditions and delivered us a clean crop that was bursting with flavour. We have aimed to preserve the essence of these flavours in the wine by harvesting the grapes in the chill of the night and a long slow cool fermentation.

### Food Match

I tried this wine with a zucchini, sweet corn & feta salad the other day - it was a great match. This wine should also pair well with any seafood or foods with fresh fruit flavours.

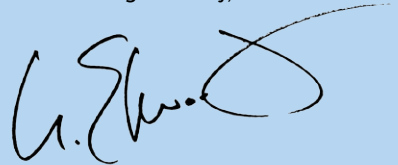
### Cellaring

We suggest you enjoy this wine while it's still young and fresh. Around 1-2 years cellaring in a dark cool environment will reward you well.

### Wine Analysis

Alc: 13% pH: 3.26 TA: 7.12 g/l RS: 2 g/l

George Elworthy, Winemaker



**The Better Half Wines**

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