

the
BETTER HALF
2015
Sauvignon Blanc
MARLBOROUGH, NEW ZEALAND

Colour

Pale lemon

Nose

Bright and fresh citrus and green apple aromas mingle with notes of tropical guava, honeysuckle and summer herbs.

Palate

This Sauvignon Blanc shows pungent flavours of lime zest, white fleshed nectarine and sweet apple combined with lovely herbaceous notes of jalapeño pepper. The crisp, quintessentially Marlborough acidity provides a good structure and vibrant fresh finish.

Vintage & Winemaking Notes

The 2015 vintage produced some exceptional fruit in Marlborough. Crop levels were down significantly in some Marlborough sub-regions compared to the previous year as a result of cool temperatures during flowering and fruit set. Virtually no crop manipulation was required in Sauvignon Blanc vineyards. The warm weather arrived in late December and stayed until late March, providing the vines with plenty of sunshine hours to ripen the fruit and achieve optimum sugar ripeness. Nights remained relatively cool which helped stabilise acid levels and achieve perfect acid/sugar balance.

Food Match

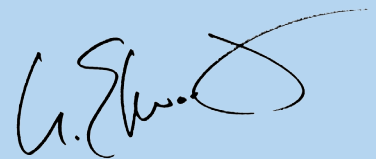
I tried this wine with lightly fried Padrón Peppers sprinkled with flaky sea salt the other day - it was a great match. This wine also pairs well with fish tacos, ceviche and corn chips & guacamole.

Cellaring

We suggest you enjoy this wine while it's still young and fresh. However you can certainly cellar this wine in a dark cool environment and still be well rewarded.

Wine Analysis

Alc: 12.76% pH: 3.27 TA: 7.45 g/l RS: 2 g/l



George Elworthy, Winemaker

The Better Half Wines

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