

the
BETTER HALF

2018

Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

Colour

Pale straw with a hint of green.

Nose

Vibrant and zesty fruit aromas of peach, nectarine and passion fruit along with an intriguing hint of thyme.

Palate

This quintessentially zesty Marlborough Sauvignon Blanc is incredibly lively on the palate with citrus and also generously layered with mouth-watering tropical fruit flavours and herbaceous hints.

Vintage & Winemaking Notes

Heading into spring temperatures in Marlborough were higher than normal. Moisture content in the soils was low which led to an even bud burst in the vines. Below average rain fall from September to December leading into flowering combined with rising temperatures and settled weather created ideal conditions for flowering and a great fruit set. Warmer temperatures continued post flowering but the dry conditions gave way to frequent rainfall which meant veraison was earlier than usual. With all of the rain that fell January to March, canopies were in excellent health all the way to harvest. The real challenge was with some sizeable rainfall events in late February and early March which caused some disease pressure around the district, but happily we were able to harvest our fruit before any botrytis set in.

Food Match

Enjoy with fresh mussels sautéed in a white wine and garlic broth topped with a sprinkle of parsley. Or enjoy classic Kiwi style with homemade chunky chips with flaky sea salt and fresh pan fried proper with freshly squeezed lemon juice.

Cellaring

Best enjoyed while young and fresh! However you can certainly cellar this wine in a dark cool environment for 1-2 years and still be well rewarded.

Wine Analysis

Alc: 13.0% pH: 3.39 TA: 7.72 g/l RS: 2.3 g/l



George Elworthy, Winemaker

The Better Half Wines

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