



Marlborough Sauvignon Blanc

INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Vineyard	Various
Clonal selection	Predominately MS
Harvest method	Machine
Harvest Dates	18-Mar to 8th Apr
Harvest Analysis	Various
Processing	De-stemmed and crushed
Fermentation vessel	Stainless Steel Tank
Fermentation	15-18°C
Malolactic	None
Fining	Gelatine and Hausenpaste
Filtration	Yes

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Wine of New Zealand



Queen of Hearts



Marlborough Sauvignon Blanc

TECHNICAL NOTES

Alcohol	12.5%
TA	7.0 g/L
pH	3.54
Residual sugar	5.6 g/L

WINEMAKER NOTES

Nose

Grapefruit leads into lime with a trace of nettle orange blossom.

Palate

Nicely textured juicy entry with an abundance of fruit including mandarin and gooseberry, lime and green apple. This is a bright wine with a lingering finish.

Recommended cellaring	0-3 years
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First vintage	2017
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