



ALC 9.5% VOL
SAUVIGNON BLANC
2016



Profile

The Doctors' range is all about innovation and experimentation. Careful selection of vineyard sites and microclimate; plus a couple of little viticultural secrets have resulted in this wine. Sustainably grown, naturally produced in the vineyard, full flavoured Marlborough Sauvignon Blanc.

Tasting Notes

A classic Marlborough Sauvignon Blanc that leaps from the glass with red capsicum, passionfruit and fresh herbs; it's full and satisfying to taste with that crisp refreshing tropical Marlborough finish. All this at a modest 9.5% alcohol. What's not to like about that?!

J.W. Foster
Winemaker

Food Matches



Analysis at Bottling

pH 3.3 • TA 7.0 g/l

Residual Sugar 8.5 g/l • Alcohol 9.5%

Harvest Dates: 22nd March - 5th April

Varieties: Sauvignon Blanc

Vineyards: Northbank • Belmonte

Cellaring: 2 - 4 years