

# MURDOCH JAMES

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## M a r t i n b o r o u g h

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### 2016 Murdoch James Estate Sauvignon Blanc

#### Winemaking

100% Estate grown and hand harvested. Pressed gently to tank for cold settle. Clean juice racked to Stainless tanks for long cool fermentation. Finished and bottled in the winter following vintage to ensure freshness.

**pH 3.10**

**T/A 8.5g/l**

**Residual Sugar 1.5 g/l**

**Sulphur dioxide at bottling 15ppm**

#### Tasting Note

##### Appearance

Clear, bright with a greenish gold tinge

##### Bouquet

Stonefruit aromas, peach and nectarine with tropical fruits and hints of white and yellow flowers

##### Palate

Crisp and juicy with grapefruit citrus flavours. Underlying mineral flavours and a textural finish.

A classic cool climate dry white wine. Wonderful as an aperitif but with enough character and restraint to pair with delicate seafood dishes. Excellent with freshly shucked oysters. Enjoyable drinking now through till 2020.