



SILENI CELLAR SELECTION SAUVIGNON BLANC 2014

Region	Marlborough
Varieties	Sauvignon Blanc
Alcohol:	12 %
pH:	3.24
TA:	6.7g/L
Residual Sugar:	3.9 g/L
Bottle Barcode:	9421003813205
Case Barcode:	9421003813229 (6 bottle case)

Vineyards

Sauvignon Blanc is sourced from Sileni's Marlborough vineyards with a range of soil types including gravels, silt and clay loam. The different characteristics of these sites provide depth and complexity of flavour in the wines.

Winemaking Notes

Cool fermented in stainless steel with a range of yeast types to retain the aromatic fruit characters, this wine is bottled young to preserve the fresh, vibrant style.

Tasting Notes

The Cellar Selection Sauvignon Blanc has ripe tropical and gooseberry fruit flavours with a zingy finish and impeccable balance. A great aperitif or seafood wine made for drinking young. Recommended serving temperature 6-8°C.

Cellar Selection Philosophy

Our super premium range for everyday drinking. The Cellar Selection range is based on rich, soft and approachable hand-crafted wines. They are made for early enjoyment, but may be cellared with confidence.

Food Match

Seafood and Asian cuisine, or drink as an aperitif with friends.

Awards

4.5 Stars - Winestate New Releases, Special Edition 2014
Silver Medal - Vienna Int Wine Challenge, 2014
Silver Medal - Int Wine & Spirits Comp, UK 2014
Bronze Medal - Spiegelau International Wine Comp, New Zealand, 2014
Bronze Medal - New World Wine Awards, New Zealand, 2014
Bronze Medal - NZ International Wine Show, 2014



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