

# Lake Chalice 'The Falcon', Marlborough, Sauvignon Blanc 2017



Flinty aromas are complemented by notes of passionfruit, asparagus and zesty grapefruit. Tropical on the palate with a salty minerality and a long, fruity finish.

## Producer Note

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Lake Chalice was established in 1989 with a vision of producing internationally recognised wines from the heart of the Marlborough region. New Zealand's native falcon, the 'Kārearea', is proudly displayed on every bottle of Lake Chalice wine. Kārearea favour the remote mountains and foothills of the upper Awatere and Wairau valleys and these valleys are home to Lake Chalice's three unique vineyard sites. Each vineyard has a diverse microclimate, biodiversity and terroir which are seamlessly translated into multi award winning wines by talented winemaker Chloe Gabrielsen. Taking a boutique approach she handcrafts parcels of fruit from single vineyards into elegant, aromatic, fruit driven wines and has garnered a global reputation of outstanding quality. Certified 'Sustainable Winegrower of New Zealand'.

## Vintage

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2017 delivered a smaller than predicted crop for the Marlborough region. Cooler and wetter than average conditions meant the vineyards had to be closely monitored; however the grapes harvested were full of the vibrant, fruit-driven characteristics the region is renowned for.

## Vineyard

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The fruit for this wine is harvested from the Lower Wairau region of Marlborough. The eastern flood plain soils are nutrient-rich silty loam, renowned for delivering Marlborough's iconic tropical flavoured Sauvignon Blanc. In order to capture the maximum expression of regional characteristics, the pruning, irrigation and canopy management is dictated by each variety and by each unique block of land.

## Winemaking

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The grapes were pressed immediately after harvesting in order to minimise skin contact. The juice was settled and cool fermented in temperature controlled stainless steel tanks with Sauvignon Blanc yeasts to encourage maximum thiol characters. Thiols are the compounds naturally found on the Sauvignon Blanc grapes which impart Marlborough's signature tropical notes.

## Tasting Note

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The elegant and flinty bouquet is complemented by distinct aromas of passionfruit, blackcurrant leaf and zesty grapefruit. Refreshing tropical characters are echoed on the palate, underpinned by a salty minerality and a lingering, fruity finish.

## Grape

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Sauvignon Blanc 100%



Winemaker:	Chloe Gabrielsen
Region:	Marlborough
Sub region:	Marlborough
Country:	New Zealand
Alcohol:	12.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	4.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	Yes/No
Organic/Biodynamic	No/No
Product Code:	5473317A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap