



TWIN ISLANDS

MARLBOROUGH NEW ZEALAND



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
 Winemaker: Clive Jones
 Total acreage under vine: 173
 Estate founded: 1992
 Winery production: 540,000 Bottles
 Region: Marlborough
 Country: New Zealand

Twin Islands Sauvignon Blanc 2017

WINE DESCRIPTION

Single minded Sauvignon has been produced under the Twin Islands brand by Nautilus Estate of Marlborough since 1992 and we aim to realise the full potential of Marlborough Sauvignon Blanc, year on year.

Twin Islands wines are the essence of Marlborough: Pure, fresh, classic kiwi wines that are refreshingly Marlborough.

Marlborough is a sheltered, sunny, cool maritime climate known for intense, highly aromatic wines.

Twin Islands Sauvignon Blanc is sourced from sites on free-draining stony soils, giving low cropping/low vigour vines, relatively early ripening, great flavour development every year. A blend of sites adds layers of complexity.

Grapes were machine-harvested at night then fermented at cool temperatures in stainless steel to retain fresh aromatics. The wines were fermented using aromatic yeasts giving classic intense citrus and grass on the nose and a fresh zingy palate.

TASTING NOTES

Marlborough Sauvignon Blancs are characterised by aromatic intensity derived from the cool climate, high sunlight intensity and free draining soils.

The lively fragrance of this wine combines passionfruit, grapefruit and fresh mint. The palate is crisp and intense from the cool steel fermentation, showing citrus flavours with hints of fresh coriander leading to a mouth-watering and zesty finish.

FOOD PAIRING

A classic zingy Marlborough Sauvignon, the citrus notes in this wine and its zesty palate particularly compliment meals with fresh flavours such as grilled white fish with a squeeze of lemon or a fresh green salad with a citrus vinaigrette.

VINEYARD & PRODUCTION INFO

Vineyard name:	Regional blend
Soil composition:	Silt and Stony
Training method:	VSP
Elevation:	130 feet
Vines/acre:	880
Yield/acre:	5 tons
Exposure:	Northern
Harvest time:	April
First vintage of this wine:	2002
Bottles produced of this wine:	540,000
Average Wine Age:	15
Certified Vineyards:	All vineyards certified under Sustainable winegrowing New Zealand
Certified Organizations:	New Zealand Winegrowers
Sustainability Certification:	SWNZ

WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Fining agent:	Vegan

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.2
Residual sugar:	3 g/L
Acidity:	7 g/L