

# 2020 | Sea Salt Sauvignon Blanc



Region/Appellation: **Marlborough, New Zealand**

Varietal/%'s: **100% Sauvignon Blanc**

Alcohol %: **12.9%**

Acidity: **7.6**



For centuries, sea salt has been considered the perfect culinary compliment because of its ability to present its unique flavors that enhance the taste of almost any food. It is produced in relatively small quantities to maintain its quality and the uniqueness of the environment from which it was harvested.

While Sea Salt Sauvignon Blanc pairs with food as well as its namesake, it is equally enjoyed without because of its slight effervescence that softens the fruit flavors and creates a crisp, refreshingly drinkable experience. The Marlborough region of New Zealand is regarded as the perfect climate for growing Sauvignon Blanc grapes with distinctly varietal aromas, lovely crisp acid and vibrancy.



This frizzante-style wine has grapefruit, nectarine, and gooseberry on the nose, with racy acidity, and delicate effervescence.



Enjoy with grilled, herbed pork or chicken, briny cheese and fruit platters, lightly-dressed garden veggies, or Asian food.



Just Wine Points - 98  
Tastings - Bronze Medal, Recommended

