

2017

# Echo Bay

*Marlborough*

SAUVIGNON BLANC

NEW ZEALAND



**APELLATION:** Marlborough, New Zealand

**VINEYARD:** Railyard Vineyard

**VARIETAL:** 100% Sauvignon Blanc

**PURE NEW ZEALAND:**

Our Sauvignon Blanc is grown in the pristine vineyards of Marlborough, surrounded by jagged mountain peaks, brilliant blue skies, and a maze of crystal clear inlets. With its bright, exuberant flavors and crisp acidity, every sip of Echo Bay Sauvignon Blanc is pure New Zealand.

**WINEMAKING:**

Our grapes were hand-selected from Marlborough's premier vineyards, where sea breezes and a long, cool growing season allow the fruit to develop complexity and exceptional acidity. Winemakers gently cold-ferment the grapes in stainless steel, then secure each bottle with a convenient screwcap, ensuring each glass is as pure and fresh as the first. None of the wine undergoes malolactic fermentation in order to maintain crisp varietal acidity.

**TASTING NOTES:**

The bright, pure flavors of our Sauvignon Blanc echo the spectacular beauty of New Zealand's South Island. A beautiful light straw color with a tint of green. Zesty citrus and floral aromas lead to balanced flavors of passion fruit, melon, fig and gooseberry, followed by a clean, refreshing finish. It's exquisite on its own or paired with lighter fare.

**WINE DETAIL:**

Alcohol: 13%

pH: 3.31

T.A.: 0.70 g/100ml

R.S.: 0.30 g/100ml

**WINEMAKER BIO:**

Nick Goldschmidt is a renowned viticulture veteran with an unparalleled level of esteem and winemaking experience. He has spent his career working with global fruit from vineyards in Argentina, New Zealand, Spain, as well as the United States and has been touted for his consistent endorsement of quality in winemaking. Nick has held proud titles including Vice President and Chief Winemaker at prestigious properties such as Simi Winery, Allied Domecq Wines USA, and Beam Estates wine portfolio.



Echo Bay is proud to be certified by Sustainable Winegrowing New Zealand™ for employing environmentally responsible and economically viable processes in our vineyards.



Nick Goldschmidt