



The Cloud Factory Sauvignon Blanc, Marlborough 2024

NZF005 BOUTINOT NEW ZEALAND MARLBOROUGH,
NEW ZEALAND

13% | 6 x 75cl | Screwcap

Sauvignon Blanc 100%

Vegetarian, Vegan, Sustainable

The first Western explorers to reach New Zealand described the land emerging from thick banks of cloud. These clouds define the country's climate, as well as its Maori name, and play a key part in the flavour ripening of its quintessential grape varieties: Sauvignon Blanc and Pinot Noir. Now SWNZ accredited.

Boutinot
WINES

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PRODUCTION

Fruit for this wine comes from vineyards throughout Marlborough's Wairau Valley. From the coastal vineyard of Rarangi (coastal pea gravels, sand and silts, cooler coastal site) up through the central (old river bed gravels with thick fertile top soil) and southern valley vineyards (clay loams over silts and gravels, warm sheltered site) to the Rapaura area vineyards (stoney river bed soils). The vines are grown on the VSP trellis system to give optimal cropping to gain maximum flavour during the growing season. Grapes are picked and immediately pressed to tanks for clarification. The fruit was gently pressed, cold settled, racked and cool fermented with selected yeast strains to enhance the unique aromatics & flavours. Each individual parcel was then racked, before being blended together to create this generous full-textured style. The wine was then filtered, and bottled to retain & capture the remarkable freshness of Marlborough Sauvignon Blanc.

TASTING NOTE

Classically aromatic Marlborough Sauv. Blanc with a gently maritime tang of minerality. It's full of texture and breadth with zesty citrus and white stone fruits. Luscious gooseberry aromas follow through into the palate where it explodes with a full on citrus zing that is balanced by fantastic texture and weight. The finish is clean, crisp and refreshing.

FOOD MATCH

Try with white fish, seafood, grilled asparagus, avocado with prawns.

NOTES