

# MOKOblack Sauvignon Blanc, Marlborough



**Producer:** Boutinot New Zealand  
**Winemaker:** Samantha Bailey and team  
**Country of Origin:** New Zealand  
**Region of Origin:** Marlborough  
**Grapes:** Sauvignon Blanc 100%  
**ABV:** 13%  
**Case Size:** 6x75cl  
**Vintage:** 2016  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap



## The One-Liner

Classically aromatic with texture and breadth.

## Tasting Note

Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate finishing with a lovely balance of texture, weight and clean refreshing finish.

## Producer Details

Boutinot New Zealand wines are sourced from vineyards in each of the sub-regions of Marlborough - the Awatere, Waihopai and Wairau Valleys. These valleys have their own micro-climates and terroir which give a unique personality to the vineyards, grapes and finished wine. The wines are then made for us by our own resident winemaker Samantha Bailey.

## In The Winery

The wine is dominated by 50% Awatere Valley fruit, with vineyards located on both sides of the river in three sub-regions. Soils on the south bank are deep silt loams and fertile, while the north bank sites are stony, shallow silt loams, and lighter in structure. A dry and windy climate in this valley leads to small, thick-skinned berries with an emphasis on herbal intensity. Wairau Valley sites in the Rapaura district and the Southern Valleys make up much of the rest of the blend. These are warmer areas, and the soils vary between deep fertile loams, gravelly alluvium and clays. Fruit from these sites is often more tropical, with some ripe citrus characters. Vines are all managed with vertical shoot positioning, and pruned to leave balanced bud numbers and crop levels consistent with individual site capacity. Picking decisions are made entirely on flavour, skin-contact is minimised and cool fermentations with neutral yeast in stainless steel tanks preserve the crisp, fresh varietal nature of the fruit.

## Awards & Press

2015 Vintage: IWSC 2016 - Silver

2015 Vintage: International Wine Challenge 2016 -Bronze

2015 Vintage: Decanter World Wine Awards 2016 - Bronze

## Food Recommendations

The bright, crisp Sauvignon is a perfect match with all sea beasts from delicate freshly caught seafood to rich and meaty barbecued king prawns.

2014 Vintage: "Some asparagus on the nose and palate with some bell pepper on the finish, decent length and balance,' said consultant Sam Caporn MW. 'A more delicate palate, subtle and fresh,' added Guillaume Mahaut of The Jugged Hare." Sommelier Wine Awards 2015, Judges Comments

2011 Vintage: "Lovely balance between zesty citrus, pineapple and light minerality with a touch of texture, perhaps from some time spent on the lees. 'Ice-cold freshly pressed apple juice flavours. Good character for the price,' said Sandia Chang, Roganic." Sommelier Wine Awards 2012

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