



**TWIN ISLANDS**  
MARLBOROUGH NEW ZEALAND



# Twin Islands 2016 Sauvignon Blanc



Vintage	2016
Region	Marlborough
Winemaker	Clive Jones
Alc/Vol	12.5%
Total acid	6.4 g/L
pH	3.25
Residual sugar	3.0 g/L

First released in 1992, Twin Islands Marlborough Sauvignon Blanc offers excellent full flavoured wine at great value. Fruit is sourced from specifically chosen vineyards in the heartland of Marlborough. These sites enjoy excellent ripening conditions for flavour-development in Sauvignon Blanc.

Twin Islands Marlborough Sauvignon Blanc 2016 is pale straw in colour. Its lively fragrance combines passionfruit, citrus characters and fresh herbs. The palate is crisp and intense showing citrus flavours with hints of fresh coriander which lead to a mouth-watering and zesty finish.

Prior to Christmas all the talk was about drought. Certainly the river was low. But of course Mother Nature intervened and a couple of timely rains in January during the critical cell division phase when the berries size up meant that a crop that was looking average at best ended up above average in size. Our response was to do a significant amount of thinning in our Sauvignon Blanc vineyards to get the vines back into balance. Started the Sauvignon harvest on the 26th of March, then another short rain on the 1st of April caused a further delay but after that, the weather was remarkably settled and we picked our last fruit on the 18th of April. A key feature this year is lower acidity (by normal Marlborough standards) and bright fruit flavours and there is a nice mineral texture across all the wines. The Sauvignons are balanced and attractive and because we were able to pick at lower sugars this year the alcohols are about 0.5% lower than normal.