



MOON TWIST SAUVIGNON BLANC

New Zealand - Marlborough



Moon Twist Sauvignon Blanc is produced in the Marlborough region from vineyards planted in Wairau Valley (45%), Awatere Valley (30%) and Southern Valley (25%). This unique and intense wine reveals beautiful herbaceous and grassy notes. The palate gives out bright flavors of gooseberry, grapefruit and pleasant tropical flavors of mango and passionfruit. Fresh, fruity and crisp with a juicy finish.

Varietal(s)	100% Sauvignon Blanc
Age of vines	20 years old
Soil type	Stony soils, clay
Vinification	Harvest by night. Pneumatic press. Selection of the best clusters Cold stalling (6-7°C) for 18 to 24h. Racking then alcoholic fermentation in stainless steel tanks Cold fermentation - between 12 to 14 degrees C in order to keep the freshness and vegetal notes of the Sauvignon Blanc The alcoholic fermentation takes place during 2 to 3 weeks
Food pairings	White fish in sauce, crab-stuffed avocado, scallop carpaccio, summer salads, goat cheese, asparagus or on its own.
Size	12/750ml
UPC	7 84585 02591 6