

Rubus Sauvignon Blanc

Rubus Project

New Zealand - Marlborough

Aromas of gooseberry, lemongrass, boxwood, fresh celery and bready notes on the nose. The palate is dry to taste with juicy gooseberry and citrus flavors forming a light, refreshing medium bodied wine with a tart yet soft lingering finish.

Specifications

Varietals	100% Sauvignon Blanc
Vinification	Grapes are gently pressed, settled and racked to fermentation. Juice is cool fermented in stainless steel tanks for 21 days and left on the lees for 2 months prior to blending, light fining, filtering and bottling.
Pairings	The perfect accompaniment to vegetable or light seafood dishes or to enjoy before a meal.



Codes, Weights and Measures

UPC	7 84585 02908 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02908 9
Case Weight	35
Cases/Pallet	70
Layers/Pallet	14
ABV	13.00%
SRP	\$ 23.50 USD 750mL Bottle

Reviews and News

2022 Rubus Sauvignon Blanc - 88 PTS - WE
2021 Rubus Sauvignon Blanc - 88 PTS - WE
2019 Rubus Sauvignon Blanc - 89 PTS - WA

2019 Rubus Sauvignon Blanc - 88 PTS - JD
2018 Rubus Sauvignon Blanc - 88 PTS - WE
2017 Rubus Sauvignon Blanc - 89 PTS - JD
2017 Rubus Sauvignon Blanc - 88 PTS - WS
2016 Rubus Sauvignon Blanc - 90 PTS - WE