

INDIGO SELECTION – DAMNED MOUNTAIN

Marlborough



APPELLATION: Marlborough

BLEND: Sauvignon Blanc

VINEYARD: _____

Grapes are sourced from a sustainably farmed single vineyard in the cool, dry Southern Valleys. This climatic influence blends with the particular mineral Greywacke rock, and old low fertility loess clay soils, to produce wines a little riper in style with good structure and minerality.

VITICULTURE: _____

Viticulture is sustainable.

WINEMAKING: _____

The majority of fruit is gently pressed followed by a cool fermentation in stainless steel tanks. A small portion of grapes are fermented in seasoned oak barrels and undergo traditional winemaking practices: hand picking and pressed whole bunch to add texture and length to the final wine.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Lifted aromas of passionfruit, nectarine and gooseberry are complemented by fresh herbal and floral notes. The palate is concentrated with tropical and herbal flavours, balanced by fresh acidity and textural weight carrying to a long clean finish.