



PERIPHERY

Sauvignon Blanc

NEW ZEALAND

Periphery showcases the complexities of wine growing seasons. New Zealand vines can withstand rugged temperatures from cool morning fog to warm afternoon sun. The vines are pushed to their limit, developing ripe aromatics throughout the season, creating the fullest expression of each wine in the glass.

ABOUT OUR NEW ZEALAND VINEYARD:

Our vineyard is situated 15 km from the coast and is sheltered from the south by the Richmond Ranges. The 'soil' is a combination of rocks and boulders which is very hard on farm equipment, but vital for holding the warmth of New Zealand's sun and for ripening the grapes. Our vineyards are in the heart of a region known for its apple orchards, kiwi fruit and hops.

TASTING NOTES:

Our Sauvignon Blanc punches above its weight with generous aromatics and flavors on the palate. Green apple, melon and crushed lime shine on the nose and palate. The wine is bright, tasty and very memorable.

SUGGESTED FOOD PAIRINGS:

Thai curry or garlic steamed mussels.

ABV: 12.5%

