2015 INNOCENT BYSTANDER MARLBOROUGH SAUVIGNON BLANC

WINEMAKER: Phil Sexton & Steve Flamsteed
REGION: Marlborough, New Zealand
VARIETALS: Sauvignon Blanc
FERMENTATION: 100% stainless steel
ANALYSIS: 13.5 % alc./vol | TA: 7.0 g/L | pH: 3.2

VINTAGE:
Cool weather at flowering, followed by a warm dry summer resulted in a low cropping season with expressive aromatics and great concentration. There was no disease pressure so the fruit was able to hang until it was beautifully ripe and harvested in perfect condition. One of Marlborough’s best vintages, particularly for aromatic white varieties.

VINIFICATION:
The fruit was harvested and immediately transferred to the winery where it was chilled and pressed. A long and cool fermentation took place in stainless steel tanks. 25% of the blend was aged on lees for six weeks and continuously stirred with built in agitators to build texture and palate weight. The wine was lightly filtered before bottling.

TASTING NOTES:
Bright aromas of lemon and grapefruit peel and fresh passionfruit. Palate shows lemons, peach and nectarine, but with a lip smacking fresh acidity that keeps you longing for the next glass. The experience is crisp, zesty and refreshing.

CRITICAL ACCLAIM:
90 pts/BEST BUY Wine Enthusiast

ABOUT INNOCENT BYSTANDER:
Innocent Bystander has forged a reputation for delivering some of the Yarra Valley’s most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit and non-intervention winemaking techniques these wines reflect Victoria’s cool climate, soil and topography. In 2014, experienced vigneron Phil Sexton extended this philosophy across the Tasman Sea to New Zealand adding two new cool climate regions – Central Otago and Marlborough - to Innocent Bystander’s portfolio.