2016 INNOCENT BYSTANDER MARLBOROUGH SAUVIGNON BLANC

WINEMAKER: Phil Sexton & Steve Flamsteed
REGION: Marlborough, New Zealand
VARIETALS: Sauvignon Blanc
FERMENTATION: 100% stainless steel
ANALYSIS: 12.9% alc/vol | TA: 7.0 g/L | pH: 3.2

VINTAGE:
2016 has been described as one of the best Sauvignon Blanc vintages in decades. A warmer than average summer resulted in even flowering and a large fruit set. To minimize the risk of mildew and to maximize flavor concentration, significant fruit thinning was the norm throughout the region. Warm and dry conditions at harvest allowed winemakers to pick at optimum ripeness and vinify the fruit in a refreshingly ordered fashion. The yields and quality was excellent.

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/Year’s Best New Zealand List Wine & Spirits

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.

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