



SILENI

ESTATES

WINE THAT LOVES COMPANY

- GOLD** – *San Francisco International Wine Competition, 2015*
- GOLD** – *Korea Wine Challenge, 2015*
- GOLD** – *New Zealand International Wine Show, 2015*
- SILVER** – *Sauvignon Blanc Masters, New Zealand, 2016*
- SILVER** – *International Wine & Spirits Competition, UK 2015*
- SILVER** – *Mundus Vini International Wine Awards, Germany, 2015*
- SILVER** – *Decanter Wine Awards, Asia, 2015*

"Ripe aromas and flavours of passionfruit and tropical fruit, with gooseberry undertones. The palate is balanced, has a beautiful freshness and lengthy finish. Delicious with oysters, soft goat's cheese or a tomato and basil salad."

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Cellar Selection

SAUVIGNON BLANC

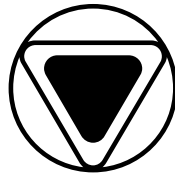
MARLBOROUGH • WINE OF NEW ZEALAND

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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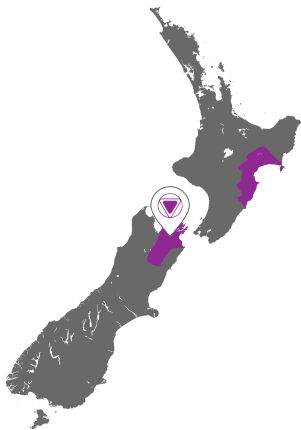
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WINE THAT LOVES COMPANY

In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction. Named in their honour, Sileni Estates produces a range of wines made to be great collaborators, with a talent for enhancing flavours and textures.

SAUVIGNON BLANC 2015

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Marlborough

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RANGE	<i>Cellar Selection</i>
VARIETY	Sauvignon Blanc
ALCOHOL	12%
pH	3.24
ACIDITY	6.9g/L
RESIDUAL SUGAR	3.4g/L
BOTTLE BARCODE	9421003813205
CASE BARCODE	9421003813212 (6 bottle case)
VINEYARD	The Cellar Selection Sauvignon Blanc is grown on a variety of soil types in Marlborough. Gravels provide tropical flavours, clay loams produce citrus notes and deep silty soils lift the aromatic quality of this wine.
WINEMAKING NOTES	After harvest at optimum ripeness, grapes were destemmed and gently pressed, then fermented in stainless steel tanks to retain their natural fruit characters. A portion of Semillon (12%) has been used in the final blend for additional complexity and palate weight.

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