

Gardo & Morris

NEW ZEALAND WINE

SPARKLING SAUVIGNON BLANC

A classic Marlborough Sauvignon Blanc, intensely aromatic, this wine bursts with flavours of passion-fruit, gooseberries and blackcurrant leaf. The palate is dry, vibrant and tightly structured with a bead of beautiful small bubbles, balanced acidity and a great clean finish.

– VITICULTURE AND WINE MAKING NOTES –

The 2016 growing season was sunny and dry. Harvest began early April, which allowed the best vineyards to maintain great fruit aromas with very good acid balance and excellent flavour development in the grapes.

This wine is a blend of 2 vineyards in the Wairau Valley of Marlborough. This vineyard blend offers the flavour profiles of these vineyards to be displayed in the wine, our aim is for the passion-fruit and tropical fruit to shine in this style perfectly complimenting the bubbles!

The grapes were very gently handled in the cellar. Slow fermentation in stainless steel tanks, aromatic yeast selection and ageing 'sur lies' with very low SO² levels have produced a fruit-driven and very balanced wine. Attention to the tiniest details is the key to the quality of this Sauvignon Blanc; grapes carefully tended in the vineyard, gently pressed, and vinified using a blend of modern technology and traditional methods.

– FOOD MATCHING SUGGESTIONS –

Gardo & Morris Sparkling Sauvignon Blanc is an excellent aperitif and food wine that will compliment shellfish, lobster, crayfish and grilled fish. It goes well with citrus-based sauces incorporating fresh herbs such as basil, coriander and dill. One of my personal favourites is risotto portobello.

– THE PRODUCER –

Gardo & Morris is a small family-run boutique New Zealand winery run by Benjamin Morris and Frida Gårdö Morris they are a little unique as they spend 3 months in New Zealand over vintage producing their wines and the remaining 9 months are based in Sweden.

Our aim is to create exceptional single vineyard wines from New Zealand's finest winegrowing regions. These wines are made to complement food and reflect flavours of the vineyard site and grape variety. We believe that by working with small vineyard areas we are able to pick the very best fruit and with gentle treatment in the winery turn this into unique handcrafted wines. Benjamin Morris studied his Master of Applied Science (Oenology) at Lincoln University in New Zealand where he specialised in research on producing organic wines without the addition of preservatives. "Creating our wines with minimal vineyard sprays and additives is very important to us as it helps us produce pure clean wines and has the added benefit of sustaining a healthy environment".



Art. Nr. 7708
Vintage 2016

Region Marlborough
Country New Zealand

Grapes Sauvignon Blanc
Alcohol 13.0%