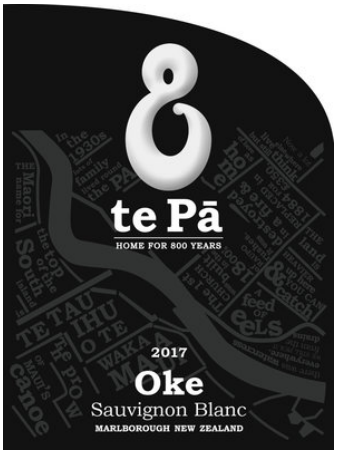
te Pā

Oke Sauvignon Blanc

100% Wairau Valley MacDonald Family Home Vineyard, Marlborough. The fruit was hand-harvested and whole bunch pressed. This juice was dropped down, without settling, to 320 L French oak cigars for indigenous fermentation. The cigar shape barrels were chosen as they increase the surface area of the lees, which helps to build weight and texture. After nine months of maturation, a selection of the best barrels was then blended, finished, and bottled.



Grape varieties Sauvignon Blanc

Alcohol 13%

Tasting notes

Notes of stone and tropical fruit, citrus blossom, and just a hint of lightly smoked vanilla. Delicious with seafood and roasted poultry.

Banville
Wine Merchants

www.banvillewine.com

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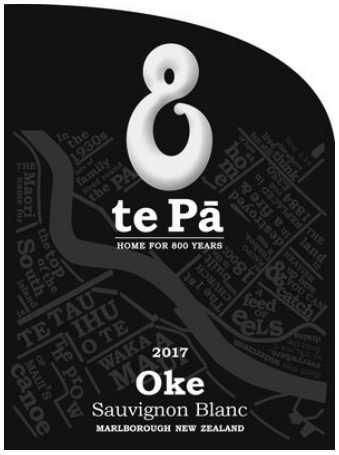

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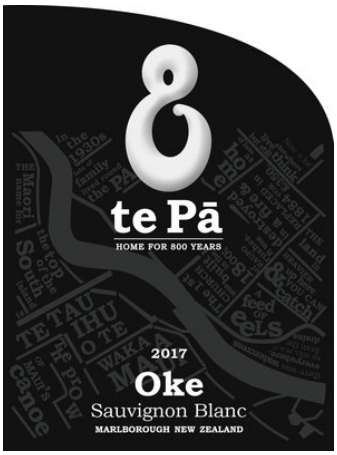

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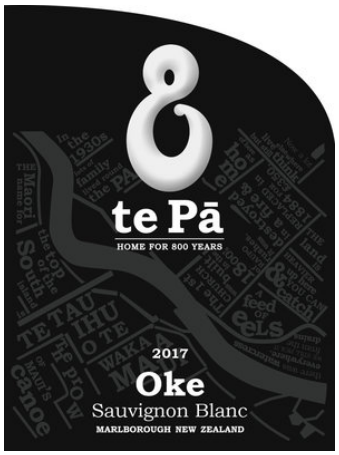

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