



# SILENI

## ESTATES

WINE THAT LOVES COMPANY

4 STARS – *Raymond Chan, New Zealand, 2016*  
4 STARS – *Michael Cooper, New Zealand, 2016*



"Straw yellow in appearance, this wine has intense aromatics of peach, orange and nectarine, with a citrus edge. These flavours follow onto the palate, which is mouth filling with vibrancy and length. A good match for rich seafood, grilled chicken or a silky pate."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ  
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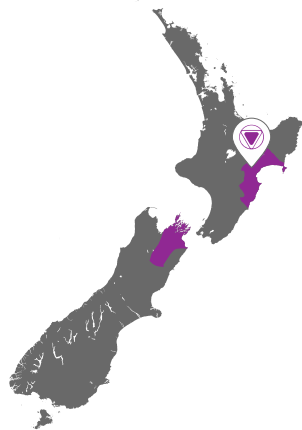
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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction. Named in their honour, Sileni Estates produces a range of wines made to be great collaborators, with a talent for enhancing flavours and textures.

## ALBA 2015

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Chardonnay, Muscat, Pinot Gris, Sauvignon Blanc, Viognier
ALCOHOL	14%
pH	3.40
ACIDITY	5.8g/L
RESIDUAL SUGAR	3.6g/L
BOTTLE BARCODE	9421030211531
CASE BARCODE	9421030211548
VINEYARD	Reserve parcels of Pinot Gris, Sauvignon Blanc, Viognier, Muscat and Chardonnay combine to create this aromatic white wine. Complex and diverse varietal characters are further enhanced by varied soil types and microclimates. The grapes for this wine were sourced from the cooler Mangatahi and Te Awanga sub-regions, with a small portion from the warmer Bridge Pa Triangle. Soil types include clay and free-draining silt over river gravel.
WINEMAKING NOTES	After careful hand-harvesting the different parcels of grapes were whole-bunch pressed before completing a cool fermentation, in stainless steel tank or oak barrique. The final blend was then aged for a further six months in aged French barriques to allow the wine to integrate prior to bottling.

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