



SILENI

ESTATES

WINE THAT LOVES COMPANY

- GOLD** – *Los Angeles International Wine Competition, 2017*
- GOLD** – *Mondus Vini, Germany 2017*
- GOLD** – *Korea Wine Challenge, 2017*
- SILVER** – *Royal Easter Show, New Zealand, 2016*
- SILVER** – *Raymond Chan, New Zealand, 2016*
- 4.5 STARS** – *Michael Cooper, New Zealand, 2016*
- BEST BUY** – *Winestate, Australia, 2016*

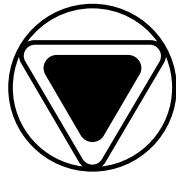
"Intense aromatics of passion and tropical fruits, with a hint of herbaceousness. This leads onto a rich, mouth filling palate that has a beautiful acid balance and long finish. Delicious with grilled lobster, fresh fish or lightly spiced Asian cuisine."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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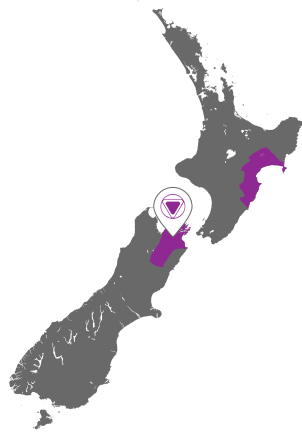
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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction.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

STRAITS SAUVIGNON BLANC 2016



Marlborough

RANGE	ESTATE SELECTION
VARIETY	Sauvignon Blanc
ALCOHOL	13.0%
pH	3.36
ACIDITY	6.4g/L
RESIDUAL SUGAR	2.9g/L
BOTTLE BARCODE	9421003813908
CASE BARCODE	9421003813915(6 bottle case)
VINEYARD	The Straits Sauvignon Blanc is grown across a variety of soil types in Marlborough. Gravels provide tropical flavours, clay loams produce citrus notes and deep silty soils lift the aromatic quality. The best parcels are selected for this wine and harvested only when fully ripe.
WINEMAKING NOTES	Fruit for this reserve wine is destemmed and gently pressed, then cool fermented in stainless steel tanks to retain the pure fruit flavours. After ferment the wine was left for a period on yeast lees to develop texture and complexity.

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