



# SILENI

## ESTATES

WINE THAT LOVES COMPANY



- GOLD* – Air New Zealand Wine Awards, 2015
- GOLD* – Royal Easter Show Wine Awards, New Zealand, 2016
- GOLD* – Concours Mondial du Sauvignon, Brussels, 2015
- GOLD* – Marlborough Wine Show, New Zealand, 2015
- 5 STARS* – Michael Cooper, New Zealand, 2016
- SILVER* – Easter Show Wine Awards, NZ, 2015

"Intense aromas and flavours of honey, peach and apricots. The decadent sweetness is balanced with a refreshing acidity. Excellent with blue cheese, sorbet or a fruit tart."



A: 2016 Maraekakaho Road, RD1, Hastings, NZ  
P: +64 6 879 8768 | E: [info@sileni.co.nz](mailto:info@sileni.co.nz)  
[WWW.SILENI.CO.NZ](http://WWW.SILENI.CO.NZ)



# SILENI

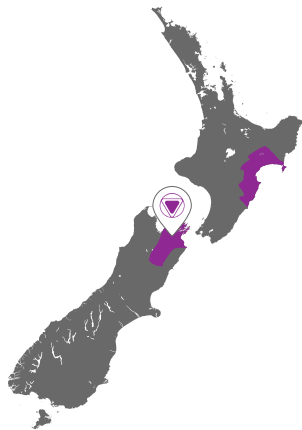
## ESTATES

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.

### POURRIURE NOBLE 2014

.....



Marlborough

.....

---

RANGE

*Exceptional Vintage*

---

VARIETY

Sauvignon Blanc

---

ALCOHOL

9.5%

---

pH

3.7

---

ACIDITY

9.1g/L

---

RESIDUAL  
SUGAR

245g/L

---

BOTTLE  
BARCODE

9421003813458

---

CASE  
BARCODE

9421003813465 (6 bottle case)

---

VINEYARD

Only made in exceptional vintages, the grapes for this wine were sourced from a low-cropping hillside block in the Awatere Valley of Marlborough. The soil here is deep wine-blown loess. The conditions in vintage 2014 were ideal for 'noble rot' to develop and come around once a decade.

---

WINEMAKING  
NOTES

The fruit was hand-picked at 45.5° Brix and crushed into a small tank to sit overnight for flavour extraction, the juice was then transferred to a temperature controlled stainless steel tank for fermentation. A long, slow fermentation allowed the development of intense and concentrated flavours and the retention of a high level of natural sweetness in the finished wine.

---

A: 2016 Maraekakaho Road, RD1, Hastings, NZ | P: +64 6 879 8768 | E: info@sileni.co.nz

WWW.SILENI.CO.NZ