

The Cloud Factory Sauvignon Blanc, Marlborough



Producer: Boutinot New Zealand
Winemaker: Samantha Bailey and team
Country of Origin: New Zealand
Region of Origin: Marlborough
Grapes: Sauvignon Blanc 100%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2016
Suitable For: Vegetarians
Closure Type: Screw Cap



The One-Liner

Classically bright and vibrant Marlborough Sauvignon.

Tasting Note

Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours and a rich minerality - classic Marlborough Sauvignon. The wine is sappy fresh, clean and delicious.

Producer Details

Boutinot New Zealand wines are sourced from vineyards in each of the sub-regions of Marlborough - the Awatere, Waihopai and Wairau Valleys. These valleys have their own micro-climates and terroir which give a unique personality to the vineyards, grapes and finished wine. The wines are then made for us by our own resident winemaker Samantha Bailey.

In The Vineyard

Judiciously sourced from 3 vineyard sites between the Waihopai, Wairau and Awatere Valleys.

In The Winery

Fruit for this wine comes from vineyards throughout Marlborough's Wairau Valley. From the coastal vineyard of Rarangi (coastal pea gravels, sand and silts, cooler coastal site) up through the central (old river bed gravels with thick fertile top soil) and southern valley vineyards (clay loams over silts and gravels, warm sheltered site) to the Rapaura area vineyards (stoney river bed soils). The vines are grown on the VSP trellis system to give optimal cropping to gain maximum flavour during the growing season. Grapes are picked and immediately pressed to tanks for clarification. The fruit was gently pressed, cold settled, racked and cool fermented with selected yeast strains to enhance the unique aromatics & flavours. Each individual parcel was then racked, before being blended together to create this generous full-textured style. The wine was then filtered, and bottled to retain & capture the remarkable freshness of Marlborough Sauvignon Blanc.

Awards & Press

2014 Vintage: "Herbaceous, with quince and guava, fresh acidity and clean,' said team leader Annette Scarfe

Food Recommendations

Try with white fish, seafood, grilled asparagus, avocado with prawns.

MW, with consultant sommelier Christophe Richelet adding: 'Tropical notes of guava and mandarin, pleasant texture with a mineral, salty finish.'" Sommelier Wine Awards 2015, Judges Comments

2012 Vintage: "With green aromas of asparagus and nettles, the fresh, zippy palate shows more tropical notes. 'A bargain. Not overly complex, but ticks all the boxes,' said The Harwood Arms' Alex Sergeant." Sommelier Wine Awards 2013, Judges Comments