

Kōtuku

Sauvignon Blanc, 2016



ABOUT THE WINE

In 1973, Allan Scott took a job planting vines in a former sheep paddock—but there didn't seem to be a future in the work. He didn't know anyone in New Zealand who drank wine, or even where to buy a bottle. That vineyard, however, would spawn the wine industry in Marlborough—the world's best spot for Sauvignon Blanc. Allan became a world-renowned viticulturist, and he knows the nuances of every vineyard in Marlborough. He knows a few wine drinkers now, too.

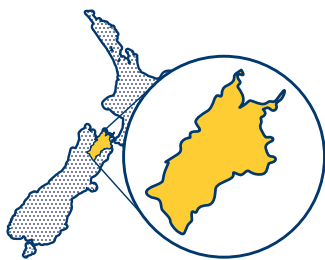


DID YOU KNOW?

Kiwi winemakers joke that their Sauvignon Blancs smell like "cat's pee on a gooseberry bush." The powerful aromas come from compounds in the grapes called pyrazines.

ABOUT THE REGION

Marlborough is New Zealand's largest, most important wine region. Most of the vineyards are located in the Wairau River Valley, the soils packed with nutrients grapevines love. The maritime climate's sunny, breezy days develop Sauvignon Blanc's signature tropical-fruit flavors, and cool nights preserve the grapes' bright, citrusy freshness.



Marlborough, New Zealand

AT A GLANCE

Variety: Sauvignon Blanc

Vintage: 2016

Vineyard: Various

Oak: Stainless steel (no oak)

Alcohol: 12.7%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/157

TASTING NOTES

Kōtuku Sauvignon Blanc matches the style that made the wines of New Zealand world famous: bursting with tropical-fruit flavors and mouthwatering freshness that turns sips into unabashed gulps.

1) Look at the Color



Pale straw

2) Swirl & Smell



Grapefruit



Lemon

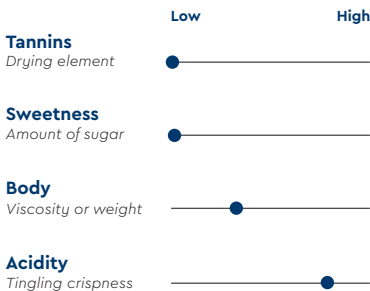


Passion fruit



Gooseberry

3) Taste & Savor



TASTING TIP

This wine is all about acidity. Each sip gets your salivary glands going, cleansing and stimulating your palate for the next bite of food.

4) Pair and enjoy!



Zesty &
Tropical

Match this wine's symbol to a Blue Apron Meal

These vibrant wines often taste of passion fruit or citrus, sometimes accented with an herbaceous note. A fruity-zesty balance, a signature of Sauvignon Blanc, is what makes these wines delicious with goat cheese (a staple pairing in France's Loire Valley); the wine makes the cheese taste creamier.

More classic pairings:

Asparagus quiche | Fish & chips | Seared scallops