



# Richmond Plains

*Working with Nature*

We believe in *Working with Nature* to find balance in the vineyard and the wines we produce. If we can make delicious wine that is good for you as well as the environment then why not – it just makes good sense.

Richmond Plains is a small family vineyard in Nelson owned by Lars and Sam Jensen. Organic since inception in 1991, we produced New Zealand's first certified organic and biodynamic sauvignon blanc and pinot noir wines.

## *Sauvignon Blanc 2015*

Sauvignon Blanc is ideally suited to the Nelson region where a combination of warm, sunny days and cool autumn nights, help to create the intense varietal flavours for which this flagship New Zealand wine is recognised.

**Tasting:** Fresh herbaceous characters with gooseberry and capsicum notes. Delicious gooseberry, capsicum, passionfruit and lime / citrus flavours with a lovely background of mineral and nettle tones. Fresh, fruity & vibrant with good weight and length. A very versatile and popular wine that complements a wide variety of food styles especially seafood and ideal as an aperitif.

**Vintage:** The old vines are on Scott Henry trellising whilst the new vines were trellised on vertical shoot position. A long sunny autumn produced excellent quality fruit with great flavours. Fruit was picked in mid April. All fruit was crushed and de-stemmed before being cool fermented to preserve the vibrant, fresh Sauvignon characters.

**Analysis:** Alcohol 13%, Acidity 7.2, Residual Sugar 3.2 g/L.

**Diet:** This wine is suitable for vegetarian diets.

*It's intensely aromatic on the nose showing ripe citrus, peach and feijoa aromas with a touch of lime zest. The palate is juicy, vibrant and full of attractive flavours, finishing long and refreshing. A real crowd-pleaser.*

*90 points ★★★★★ ½ Stars Wine Orbit.*

