

CHASING VENUS

MARLBOROUGH, NEW ZEALAND
SAUVIGNON BLANC



Appellation: Marlborough, New Zealand

Blend: 100% Sauvignon Blanc

Vineyards: Griggs, Comely Bank, Beacon Hill and Blind River

Fermentation: 100% cold fermented, stainless steel

Alcohol: 13%

Production: 6,500 cases

Suggested Retail: \$16.00

TASTING NOTES

A classic New Zealand Sauvignon Blanc with aggressive flavors of grapefruit and gooseberry with a hint of herbaceous notes followed by a crisp lingering finish.

BRAND STORY

In 1769 Captain Cook was given command of the Endeavour and given instruction to set sail for the Pacific in order to study the passage of the planet Venus across the disc of the sun. The true set of instructions concerning the voyage was secret: Cook was to search for the mysterious and elusive southern continent. He was the first European to explore New Zealand, and he eventually did find Australia. Quite an accomplishment for a captain who was just out Chasing Venus.

VINEYARDS

Chasing Venus wines are produced from grapes grown on small family farms in the acclaimed Marlborough appellation. Griggs Vineyard is situated in an old riverbed against the eastern hills of the appellation. The gravelly, well-drained soils promote pronounced grapefruit flavors. The Beacon Hill vineyard is located in the heart of the Marlborough appellation where the heavy clay soils contribute the herbal aromas found in Chasing Venus. Comely Bank is just south of Blenheim in the alluvial soils of the valley. These grapes produce layers of kiwi, lime and mineral notes. Blind River is located in the Awatere Valley. This cool-weather site, close to the Pacific Ocean, contributes the bracing stony, flinty character in the finish.