

The Cloud Factory Sauvignon Blanc, Marlborough



Producer: Boutinot New Zealand
Winemaker: Boutinot France winemaking team
Country of Origin: New Zealand
Region of Origin: Marlborough
Grapes: Sauvignon Blanc 100%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2015
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

Grapes are picked and immediately pressed to tanks for clarification. Juice is transferred to tank for a long and cool fermentation to ensure maximum varietal extraction. The finished wine is then bottled as soon as possible to retain aromatics and fresh characters.

Awards & Press

2012 Vintage: Sommelier Wine Awards 2013 - Silver

2011 Vintage: IWSC 2012 - Silver

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

Food Recommendations

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