



# BROWNS

OF PADTHAWAY

*Generations of good taste*



## **Varietal Range - Glendon Park** **Vignerons Reserve Sauvignon Blanc**

Sweeping all before it for the last half-decade or so, Sauvignon Blanc is reportedly in imminent danger of becoming “yesterday’s wine”; apparently threatened by its own popularity. It’s an easy target for those wishing to see its demise, because of its sometimes awesome intensity... subtle, it’s not! The fact is, most people love it because it isn’t subtle; it’s recognisable, full-flavoured, and accessible to all. But in some people’s minds, that lack of subtlety means that eventually people will tire of it. Maybe – maybe not; but if more of us make genuinely interesting wines, the less likely it will become a casualty. And that’s what we set out to do with our Sauvignon Blanc.

While it must be recognisably Sauvignon, and is - pale green straw in colour, lovely grassy intensity on the nose, with tropical notes of guava and pineapple; a good blend of herbs and tropics - it needs more than just the volume of fruit “turned up to 11”.

It has had natural yeast treatment and stirred daily whilst undergoing wood maturation for a period of three months.

Its soft early palate, with generous but not over-the-top fruit, sets it apart from some more assertively ‘green’ examples. And while it is light in structure; it has persistent flinty flavours, and dances rather than plods over the tongue.

Enjoy with asparagus risotto; a seriously constructed Caesar salad; or Vietnamese chicken and prawn larp (salad). It won’t shout them down, but complement each beautifully.