



# TASTING PACK WINE #94

## TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

A combination of ripe/tart fruit stand out on the nose with character of passionfruit, grapefruit, and pomelo. There's a hint of gardenia, which makes it seem a little green on the nose too. There is also a richness on the palate/round fruit which has ripeness, but there is also screaming acidity to balance it out and make it seem a bit sour. The finish is long, and fresh with a hint of fresh jalapeno

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## TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

Medium concentration of pale straw with hints of green. Intense herbal and fruit aromatics - cut grass, jalapeño, rhubarb, lime, guava, pineapple core, melon. White flowers, and subtle limestone minerality. No evidence of oak. The wine is dry with high acidity and medium plus alcohol.

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**Sweetness:** Dry

**Tannin:**

**Alcohol:** Medium Plus

**Acid:** Medium Plus

**Oak:**

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place



## WINE DETAILS:

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**Winery:** Mount Riley  
**Cuvee:**  
**Grape:** Sauvignon Blanc  
**Country:** New Zealand  
**Regions:** Marlborough  
**Vintage:** 2019

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**Alcohol:** 12.5%  
**Elevage:** Aged in stainless steel

**Other:** Mount Riley was established in 1992 and is a true family affair with John Buchan at the helm, his daughter Amy managing the operations and her husband Matt Murphy as the winemaker.

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## NOTES :

The intense aromatics with strong herbal components indicate Sauvignon Blanc. The lack of oak and the tropical notes point to both the New World and NZ in particular. High acidity and elevated alcohol further confirm the New World. The ripe and tart fruit, along with the pyrazines really make the NZ stand out as a classic.

Retail Price: \$15

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