

▲ 2018 Sauvignon Blanc



ORIGIN

Waihopai River Vineyard and Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Sauvignon Blanc.

VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm Spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of Summer brought one of the warmest Decembers on record, while the key ripening months of January to March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines – typical of the Waihopai Valley, Marlborough.

WINEMAKING

The preservation of aromatic and fruit flavours from the vineyard through to the winery is of the utmost importance in our Sauvignon Blanc.

Thus, fruit is 100% field destemmed before being gently pressed into stainless steel tanks. The juice is fermented at cool temperatures with selected yeast strains aimed at developing a full flavour spectrum: from green and citrus notes to riper, more tropical flavours.

ANALYSIS

Alcohol	13.0%
pH	3.25
Titrateable Acidity	7.2g/L
Residual Sugar	4.0g/L

TASTING NOTE

A classic, warm vintage expression of Waihopai Valley Sauvignon Blanc. A lifted perfume of lime leaf, passion fruit pulp and fine mineral complexities are delivered on a palate that sets plush, smooth textures against a nervous tension created by bright acidity.

FOOD MATCHING

Pair The Ned Sauvignon Blanc 2018 with dishes that complement its powerful aromatics and flavour; try flash-roasted salmon with a chilli, lime and coriander glaze accompanied by a crunchy green salad. You won't be disappointed!

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2 – 3 years of vintage date.