

▲ 2019 Sauvignon Blanc



ORIGIN

Marlborough

VINTAGE

The growing season of vintage 2019 in Marlborough has resulted in a smaller than expected yield across the entire region but also delivered intensely flavoured fruit of exceptional quality.

Well established soil moisture levels set us up perfectly for an uncharacteristically warm winter. Spring produced near perfect conditions for bud burst and canopy establishment while a lack of any significant spring frosts resulted in very high yield predictions. Above average rainfall combined with below average wind and sunshine hours in December meant flowering and fruit set was slightly below earlier predictions. However, almost drought-like conditions from Christmas onwards meant a dry, hot ripening season allowing the fruit to reach intense levels of flavour and ripeness. It also meant that despite some heavy, late season rain the fruit was in immaculate condition come harvest time and in pristine condition on receipt at the winery.

The highs and lows of the 2019 vintage have thrown some challenges our way but a well-prepared vineyard and winery team significantly reduced the potential impact of these events. The end results are some incredibly concentrated, ripe and balanced wines of extraordinary quality.

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	3.05
Titrateable Acidity	6.5g/L
Residual Sugar	3.4g/L

TASTING NOTE

Delightfully ripe aromas of gooseberry and white peach are laced with refreshing notes of kaffir lime. The fleshy mid palate is tamed by an underlying minerally acid backbone that culminates in a bright, zesty finish.

FOOD MATCHING

Fresh New Zealand scallops sautéed in garlic butter with a crunchy green garden salad. These delicate flavours will complement the bright varietal characters of this wine.

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.