

# 2018 MARLBOROUGH SAUVIGNON BLANC

## VINTAGE NOTES

Marlborough's spring, temperatures were a few degrees above average and moisture content in the soils was low. This led to a very even bud burst. Below average rain fall continued until December, which was ideal for flowering and provided a great fruit set. Post flowering, the warmer temperatures continued but the dry conditions gave way to frequent rainfall which meant veraison occurred earlier than usual. Due to the strong fruit set, we put a lot of effort into thinning the potential crop. This was required to ensure yields were kept under control and flavour concentration remained high. With all of the rain that fell January to March, canopies were in excellent health all the way to harvest. The real challenge was with some sizable rainfall events in late February and early March which caused some disease pressure around the district., but happily we were able to harvest our fruit in good condition before significant botrytis set in. The Sauvignon particularly, even though the temperatures were warmer than usual throughout the growing season, maintained incredible flavour intensity and good acidity through to harvest.

## VINIFICATION

With a dedicated harvesting crew on hand we able to harvest each block individually once the fruit was ripe and I was happy with the flavours being expressed. At the winery we pressed the grapes into stainless steel tanks for cold settling before gently racking off juice lees. We inoculated the juice with selected yeast strains I'd carefully chosen to enhance the wines aromas and flavours. Fermentation progressed slowly at cool temperatures which helps maintain Sauvignon Blanc's unique aromas and flavours. The wine was left to settle on its yeast lees for a very short period before being racked back into stainless steel tanks for maturation. Then came the best part; blending! Once blended, the wine was stabilised then bottled and sealed it with a screwcap to retain freshness.

## FOOD MATCH

Any seafood dishes, baked or raw, with butter and garlic or chilli and lime flavours.



## COLOUR

This wine is pale lime in colour.

## NOSE

Vibrant tropical aromas of passionfruit and mango leap from the glass. These mix with zingy accents of citrus, herbs and intriguing hints of yellow sherbet

## PALATE

Lip smackingly delicious! The palate embraces concentrated tropical flavours of passionfruit and pineapple which are further infused with citrus elements and fresh lemon-grass. All these flavours are layered on a bed of firm juicy acidity providing a vibrant lingering finish.

## HARVEST DATE

25 March - 4th April 2018

## VINEYARDS

Taylor Pass, Awatere & Omaka Valleys, Lower Wairau & Hawkesbury, Marlborough

## VARIETIES

100% Sauvignon Blanc

## WINE ANALYSIS

Alc. 13.0 %  
RS. 0.6 g/L  
pH. 3.39  
TA. 7.31 g/L

## CELLARING

Drink now for optimum drinking. Can cellar up to 3 years.

Mind-blowingly incredible diversity of pure flavour, within a row, even within a bunch.

*Grassy, summery, bright honesty with a hint of spill the beans - Jules*