



Single Estate Sauvignon Blanc 2021

Tasting Note

Refreshing tropical fruits and grapefruit fill the palate to create a wine that's gracious with a deliciously crisp, dry finish. This aromatic Sauvignon Blanc shows classic Wairau Valley blackcurrant, nectarine, and passionfruit aromas with subtle flinty notes on the nose.

Harvest

The 2020 winter was unusually dry with less rainfall than the long-term average. Frost events at the start of the growing season and cold, wet weather during flowering had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield and promoting concentration of aromas and flavours in the grapes. The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. This long, slow ripening period allowed the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. A few cooler evenings during the lead-in to harvest helped the berries to retain acidity and promote the fresh, vibrant flavours we love in Marlborough fruit.

Winemaking

Juice was fermented at moderate temperatures (14-16C°) using a combination of classic Sauvignon Blanc yeasts. This ensured distinct varietal definition and fruit purity, and a textural palate. After fermentation the wine was left to mature in tank on light lees to ensure texture and complexity, before being racked, blended and filtered in preparation for bottling.

Technical Specs

Winemaker	Jeremy Tod
Alcohol content:	12%
TA:	6.9
pH:	3.3
Residual sugar:	2.7g/L
Region:	Marlborough
Dietary info:	Suitable for gluten free diets

Food Match

Enjoy chilled with sweet corn & feta fritters, fresh mango & mint salsa with salad leaves.

