



Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
13.50%

Residual Sugar
3.7 g/l

pH
3.25

Total Acidity
7.6 g/l

Drinking Window
2024 - 2023

Tasting Guide

1	2	3	4	5	6	7	8
Dry				Medium			Sweet

Tasting note printed
04/05/2024

Sauvignon Blanc

Marlborough 2021 6x75cl

Winemaker Notes

This is an intensely aromatic wine in a classic Marlborough style. True to its origins its flavours are a medley of ripe tropical fruits and notes of citrus and fresh herbs. It is dry and medium bodied with a crisp refreshing finish.

Vineyard

Stony vineyard sites in the Wairau Valley (40%) and further south in the cooler Awatere Valley were selected for this wine. The Wairau Valley fruit provides the blended wine with structure and tropical fruit notes while the Awatere Vineyard offers acidity and pungent notes of nettle, pea pods and gooseberry. The vineyards are all carefully managed and crop thinned in the pursuit of quality fruit.

Winemaking

The individual vineyard parcels were harvested and transported to the winery for immediate pressing to capture the freshness of the fruit. Fermentation was conducted at cool temperatures utilising selected yeast strains. At the completion of fermentation, the finished wines were left on lees and stirred to gain richness and complexity before blending and bottling.

Vintage

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early autumn 2021 season provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness.

Food match

Grilled and Roasted White Meats

This dry wine is a perfect match for seafood and many Asian inspired dishes

