

Grapes  
Sauvignon Blanc

Region/Appellation  
Marlborough

Alcohol by volume  
14.00%

Residual Sugar  
3.5 g/l

pH  
3.2

Total Acidity  
7.6 g/l

Drinking Window  
2024 - 2025

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed  
25/04/2024

# Cellar Selection Sauvignon Blanc 2020 6x75cl

## Winemaker Notes

Capturing the essence of Marlborough, this Cellar Selection Sauvignon Blanc is a blend of selective vineyards from both the Wairau and Awatere Valleys. Pungent herbal aromas lead into a juicy palate bursting with zesty grapefruit and rock-melon, with a round weighty finish.

## Vineyard

Vineyard blocks from the warmer Wairau Valley are chosen to express concentrated riper tropical Sauvignon Blanc notes, whereas the cooler windier Awatere Valley takes longer to ripen producing dominant herbal and bell pepper characters.

## Winemaking

The Sauvignon Blanc grapes destined for this Cellar Selection wine were harvested in cool night temperatures to protect the aromatics. Clear juice is slowly fermented in stainless steel tanks using selected aromatic yeast strains. The wine is left to mature on yeast lees for a period of time to build palate weight and texture into the wine, without compromising freshness.

## Vintage

A near-perfect growing season led up to 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hangtime of the fruit on the vines to achieve physiological ripeness.

## Food match

Grilled and Roasted White Meats

Perfect with oysters

