

Grapes

Sauvignon Blanc
Riesling

Region/Appellation

Marlborough

Alcohol by volume

14.00%

Residual Sugar

3.34 g/l

pH

3.3

Total Acidity

7.17 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

23/04/2024

Cellar Selection Sauvignon Blanc 2021 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

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 season provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

Food match

Grilled and Roasted White Meats

Perfect with oysters

