

Grapes

Sauvignon Blanc
Chardonnay
Riesling
Pinot Gris
Albariño
Arneis

Region/Appellation

Marlborough

Alcohol by volume

13.50%

Residual Sugar

4.1 g/l

pH

3.25

Total Acidity

7.3 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

24/04/2024

Private Bin Sauvignon Blanc 2021 6x75cl

Winemaker Notes

This wine showcases the youthful, fresh and vibrant characteristics of Marlborough. Initially, the cool climate Awatere aromas jump out of the glass, such as lemongrass, jalapeño peppers and fresh herbs. In contrast, the Wairau Valley has warmer summer months, influencing vineyards to produce a pungent Sauvignon Blanc with ripe citrus and tropical fruit flavours.

Vineyard

Vineyards range from coastal to clifftops and from stony riverbeds to deep fertile silt-clay loams, providing us with a "fruit salad" of aromas, flavours and acidities to craft this regional blend that delivery fresh and vibrant wine that truly represents memorable Sauvignon Blanc from Marlborough.

Winemaking

The fruit was crushed, pressed and settled for 48 hours before removing the press solids from the clear juice for fermentation. Both neutral and aromatic yeast strains were used to aid in intensity. Fermentation was undertaken at 12-14° C to maintain flavour and aroma retention. After a short period of resting on yeast lees post fermentation the wine was filtered and bottled to capture its vibrancy and freshness - the essence of quality Sauvignon Blanc.

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

Grilled seasonal vegetables

