

#### Grapes

99.9% Sauvignon Blanc  
0.1% Riesling

#### Region/Appellation

Marlborough

#### Alcohol by volume

13.00%

#### Residual Sugar

3.03 g/l

#### pH

3.27

#### Total Acidity

7.19 g/l

#### Drinking Window

2024 - 2027

#### Tasting Guide



#### Tasting note printed

28/03/2024

# Reserve Wairau Valley Sauvignon Blanc 2021 6x75cl

## Winemaker Notes

A classic representation of Sauvignon Blanc from the Wairau Valley in Marlborough, bursting with aromatic tropical fruit characters found in this warmer sub-region. The 2020 Wairau Valley Reserve wine displays powerful aromas of blackcurrant, passionfruit and guava. The palate has an enticing array of ripe citrus fruits mixed with pungent herbs such as fresh rosemary, finishing with a fresh zesty acidity.

## Vineyard

The later ripening due to elevation and cooler night temperatures of the Rutherford vineyard in the upper Waihoipai valley played a key part of the success of this block in 2018, contributing the boxwood greener thiol flavour spectrum. Whereas the free draining soils, older vines and open canopies from the earlier ripening Omaka Valley sub-region the classic ripe tropical notes.

## Winemaking

100% stainless steel fermentation at cool temperatures to further enhance aromatics. Carefully monitored time on yeast lees to build texture and palate weight

## 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

A great match to fresh vegetarian dishes

