



CRU

WAIRAU SAUVIGNON BLANC 2018

Season Summary

Vintage 2018 proved the age old adage that no two vintages are ever the same! A challenging year due to unseasonable heavy and warm rain events later in the season. Spring growth conditions were excellent, early December flowering conditions ideal and summer balmy — all looked set for a cracking vintage; maybe 7–10 days early however, then there was a change in weather from February. A good vintage, with clean, varietal fruit flavours, balanced acidity and great palate weight.

Viticulture

Low yielding (under 12 tonnes/ hectare) old vines averaging 25 years in age from the rocky, bony soils around the Renwick township in Marlborough. This classical Marlborough terroir is critical in achieving the smaller berries and lower cropping levels needed to produce premium Sauvignon Blanc. This component was then blended with biodynamically grown hillside fruit (yielding 9 tonnes/ha) from Sam and Mandy Weavers Churton Vineyard. Harvested in April 2018.

Winemaking

A combination of hand and machine picked fruit. Fermented at cooler temperatures with cultured yeasts to retain aromatic lift. Left on lees for a period to provide texture before bottling after 8 months of maturation.

Tasting Note

Classic Marlborough Sauvignon Blanc — all passionfruit, grapefruit, elderflower and flowering blooms on the nose. To taste, tropical fruits — passionfruit and guava, aromatic herbs — lemon thyme and sage with hints of white flowers. It's full and generous in the mouth, yet crisp, refreshing and dry with just a hint of salty minerality on the finish.

Chemical Analysis

Alcohol: 12.8%

TA: 7.1 g/l

Ph: 3.25

Other additives: None

Suitable for Vegetarian/Vegan: No



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Number of cases produced: 1600 x 12pks