



## CRU

WAIRAU SAUVIGNON BLANC 2019

### Season Summary

A dry, low cropping vintage of fantastic quality. A relatively wet spring set the season up well however a cooler period over flowering naturally reduced the crop levels. A dry season with the last significant rain falling prior to the new year and then staying dry during the harvest period. An early vintage.

### Viticulture

Low yielding (under 10 tonnes/ hectare) old vines averaging 25 years in age from the rocky, bony soils around the Renwick township in Marlborough blended with biodynamically grown hillside fruit from the Sam and Mandy Weavers Churton Vineyard. Harvested in April 2019.

### 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 6 months of maturation.

### Tasting Note

Wonderful aromatics of yellow flowers, lime, and a warm summer meadow. Lovely delicious palate brimming with nectarine, fresh lime, and hints of ripe nectarine and gooseberry finishing with a lovely long feel of the stony soils and refreshing acidity.

### Chemical Analysis

Alcohol: 13%

TA: 7.8 g/l

Ph: 3.35

Other additives: None

Suitable for Vegetarian/Vegan: No

Number of cases produced: 3600 x 12pks

