



## CRU

WAIRAU SAUVIGNON BLANC 2020

### Season Summary

A dry, slightly cooler vintage of classic quality. A relatively normal spring set the season up well however a cooler, wetter period in December 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.

### Viticulture

Moderate yielding mature vines 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 March 2020.

### Winemaking

A combination of hand and machine picked fruit. Fermented at cooler temperatures with cultured yeasts in stainless steel alongside small portions fermented wild in oak fuders. Left on lees for a period to provide texture before bottling after 6 months of maturation.

### Tasting Note

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

### Chemical Analysis

Alcohol: 12.8%

TA: 6.6 g/l

Ph: 3.17

Suitable for Vegetarian/Vegan: No

Number of cases produced: 1800 x 12pks

