



CRU

WAIRAU SAUVIGNON BLANC 2021

Season Summary

Slightly early budburst and some light frosts through September causing crop reduction and minor bud damage reducing bunch numbers. Some cool nights during December flowering reduced berry numbers and growers experienced berry size variation within bunches in all varieties. Dry, settled summer and autumn. Exceptional low cropping vintage.

Viticulture

Mature vines from the stony soils around the Renwick township in Marlborough blended with biodynamically grown hillside fruit from the Churton Vineyard. Harvested 15 March - 3 April 2021.

Winemaking

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

Tasting Note

Wonderful aromatics of lime, passionfruit 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: 13.7%

TA: 6.6 g/l

Ph: 3.26

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 5728 x 12pks

