

At Kelly Washington we seek the most unique and diverse parcels of high quality fruit, which we translate into our elegant and honest wines.

THE VINTAGE

Having had the first vintage under our belt, it was wonderful to commence Vintage 2018 having had some experience with our plots and the wines that have translated.

Although we did not experience the challenging nature of cool weather over the ripening period in 2018, we did face another difficult vintage with some challenging intermittent rain events, so it was crucial to have a great deal of vigilance and care with picking decisions, and sorting of our fruit. Only the best bunches were picked and made it to be pressed. The gorgeous Waihopai Valley Sauvignon Blanc bunches were deliciously small and concentrated with flavour. They ripened early and perfectly.

THE WINEMAKING

HARVEST DATE
25th March 2018

HARVEST ANALYSIS
Brix 21.3

PRESSING AND SETTLING
100 % Whole bunch pressed. Minimal settling.

FERMENTATION
100 % Wild yeast, 30% high solids fermentation

FERMENTATION VESSELS
A portion fermented in a small stainless steel tank (70%) and the balance (30%) fermented in, largely, old neutral barrels. One new French oak barrel was also filled – medium toast, Allier forest (represented 3 % of the total blend).

MATURATION
10 months on full lees, in tank and barrel. The barrels were stirred monthly.

MALOLACTIC FERMENTATION 100% in the barrels

FINING None

FILTRATION Coarse



THE VINEYARD

Vineyard	The Waihopai Valley Vineyard, Marlborough
Variety	100% Sauvignon Blanc
Clonal selection	MS
Soil Type	Loess over Clay sub soil
Vine Age	16 years
Planting Density	4630 vines /ha – closely planted
Yields	8 tonne / ha
Metres above sea level	200
Hand Harvested	100%

ANALYSIS

Analysis at bottling	12.65% Alc, 3.06 pH, 6.1 TA, 80 ppm TSO2, RS 1.5 g/L
Bottling date	March 5th 2019
Cases bottled	700

TASTING NOTES

Grown and made in a way that is atypical of Sauvignon Blanc from the region, the Kelly Washington Sauvignon Blanc subsequently has quite a unique expression. The hallmark of the wine is texture, and the palate is quite layered, yet vibrant and defined, with a very low pH that is typical of the terroir. There is quite an assertive beautiful elderflower note that is felt on both the nose and palate. Overall, a very grown up and delicious Sauvignon Blanc!

Organic Certified, Biodynamically Farmed, Vegan