



La Monella Bianco 2021

Organically grown Sauvignon Blanc and Pinot Blanc, fermented naturally with minimal intervention.

Location	Upper Wairau Plains, Marlborough
Soils	A combination of free draining silty soils and clay soils.
Season	A relatively cool spring, in particular over the flowering period, resulting in very low yields for the region. Fantastic summer and autumn conditions, with warm days and cool nights and minimal rainfall, resulting in highly delicious fruit!
Harvest	Pinot Blanc - Hand Harvested 12th March 2021 Sauvignon Blanc - hand harvested 19th March 23.3 Brix pH 3.0 TA 8.6
Winemaking	Ripe Sauvignon Blanc was harvested by hand, whole bunch pressed, then commenced fermentation naturally in a cement egg. During fermentation, it was topped with some organic Pinot Blanc. It had a very long fermentation of 12 weeks, then once fermented, was transferred into two neutral oak puncheons. It remained untouched but very much loved, for seven months. It was gently racked out of the puncheons to a small stainless-steel tank, then bottled, without any interference, just a small SO ₂ addition. Bottled unfiltered and unfined.
Ingredients	Grapes, SO ₂ . 89% Sauvignon Blanc, 11% Pinot Blanc. Both the Sauvignon Blanc and Pinot Blanc portions are certified Organic.
Analysis	13.6% alc pH 3.14 / TA 7.2 TS02 40mg/L RS 0.2 g/L
Tasting Notes	A fresh, vibrant, aromatic example of a minimal intervention wine. Ripe passionfruit, and wild herbal, savoury notes are to the fore on the nose. The palate is dense, lush and textured, finishing with vibrant, crystalline acidity. Bone dry.