

CHURTON MARLBOROUGH SAUVIGNON BLANC 2019

Vintage | 2019

Wine maker | Sam and Ben Weaver

Alcohol | 13.8% Residual sugar | 1.0 g/l pH | 3.08 TA | 7.6 g/l Cellaring | 10 years

Food match | Fresh hot smoked salmon (home smoked over oak chips and green tea leaves). The fine acidity in the wine cuts through the richness of the fish and complements the smokiness perfectly

Churton



VINEYARD | Our distinctive hillside vineyard above the Waihopai Valley was planted in 2000 with the European approach of close vine spacing and high density (approx. 5,000/ha). We manage the certified organic vineyard according to the principles of biodynamics. In 2019 we had a mild spring with good rainfall allowing early flowering in Sauvignon Blanc, starting around 10th December. This produced well-formed bunches with even fruit set. We moved into a very dry, hot summer with no significant rainfall until early March. Our vines fared exceptionally well during the drought; their deep roots and our healthy soils with good water retaining capacity giving them resilience. The March rain was very timely and served to refresh the vines well and give them a final push through to harvest. Sauvignon Harvest began on 31st March and everything was picked within 10 days. The fruit was well balanced at 22-23 Brix with fine acidity and slightly higher pH than normal.

WINEMAKING | All our fruit is hand harvested, every year. This was particularly pleasurable in 2019 with every bunch clean and golden in colour. Precision in our vineyard and winery work is essential, therefore, we pick each block separately, and hand sort everything at the winery to eliminate anything we didn't like the look of! Our fruit was whole bunch pressed, then settled for 12 hours prior to racking to a combination of tank and barrel (50/50). Fermentation was long and slow and the various blocks were fermented separately and aged on lees for nine months prior to racking and blending. We bottled February 2020.

TASTING NOTE | Our 2019 Sauvignon Blanc is intense fresh and floral on the nose with lifted apricot and lime aromas. The palate is dry and plush in texture with great concentration of just ripe apricots, whilst boasting a vibrant mineral backbone and impressive strong lime citrus finish. Our 2019 Sauvignon Blanc is supremely balanced with a soft, creaminess and exceptional persistence.

