



2019 340 Blanc Single Vineyard

Tasting Notes:

Produced from our Home Block in Gladstone, this enticing blend is both rich and textural. Ripe pear and stonefruit, balanced by roasted cashews and hints of lemon-lime. An opulent palate that is focussed with minerality and a fine acid line.

Wine Information:

Vineyard: Gladstone Vineyard Home Block

Region: Wairarapa, New Zealand

Varietal: 67% Sauvignon Blanc, 27% Pinot Gris, 6% Riesling

Alcohol: 13.5%

Winemaking/Production:

This is arguably our most ambitious winemaking project. A field blend of Sauvignon Blanc, Pinot Gris & Riesling sourced from our Gladstone Vineyard Home Block, located on the estate, with the Sauvignon Blanc being apart of the original plantings from 1986. Grapes are hand-picked and transferred straight into the winery where they are pressed as whole bunches to limit exposure to oxygen and create a diverse range of flavour development showing off the unique qualities of the vintage. 100% barrel fermented and post fermentation, homogenized and blended together for further maturation of 9 months with the addition of malolactic fermentation which will vary from vintage to vintage. The wines will then be racked out of barrel and prepared for bottling with limited fining and both coarse and sterile filtration.

Winemaker's Notes:

"This wine tells the story of the vintage as opposed to the winemaking philosophy and style at Gladstone Vineyard. It is a genuine expression of the terroir and the Home Block site itself. Each year, the yields of each varietal will vary, making it a wine that is impossible to copy whilst maintaining a wine that is reflective of the vintage istelf. An all-round wine that offers complex aromas and flavours of vanilla, melon, peach and a slight tropical hint of fresh pineapple with an energetic underlay of lime and citrus driving the acidity and liveliness on the palate. The outcome is a wine that will age gracefully for 5-10 years in the cellar, but also a wine that drinks incredibly well now with almost anything you wish to pair it with" - Eddie McDougall

