

PIONEER BLOCK 20 CASH BLOCK SAUVIGNON BLANC

Cash Block has its name derived from its vineyard owners, Hayden and Kerry Register.

BLOCK: 20

REGION:

The lower Wairau Valley which was previously part of the Wairau floodplain.

TERROIR:

Soils: Deep, fertile, free-draining soils.

Topography: Flat.

Climate: Maritime. Slightly cooler than most of the Marlborough Valley, with a slower longer ripening period.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The free-draining fertile soils help to produce the intensity of flavour in the wine. The vineyard has an extremely healthy canopy with good leaf cover. The vine health along with the vineyard rows being slightly off the usual north-south orientation contribute to the characteristic flavours of this wine.

VITICULTURE:

The fruit was sourced from a single vineyard owned by the Register family on the fertile, free-draining soils of the lower Wairau Valley. The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness.

WINEMAKING:

The juice was pressed off immediately to minimise skin contact and juice deterioration following harvesting. After settling, the juice was fermented using carefully selected yeast in stainless steel at cool temperatures to retain fruit flavour and freshness. This batch was selected as a Pioneer Block wine due to its power and intensity of flavour.

COLOUR:

Pale straw.

AROMA:

Blackcurrant bud and leaf characters combine with nettle, freshly cut green capsicum and a hint of salt.

PALATE:

Juicy and mouthwatering with blackcurrant and grapefruit with a slight salty finish.

AGEING:

The flavours will be at their best within two years from harvest.

WINE ANALYSIS:

Alcohol 13.5% v/v, Titratable Acidity 7.4g/litre, Residual sugar 3.1g/L, pH 3.38

FOOD MATCH:

A perfect match with pan-fried fish.



CONSULTANT WINEMAKER

Matt Thomson

SENIOR WINEMAKER Hamish Clark