

PIONEER BLOCK 6 OH! BLOCK SAUVIGNON BLANC

Named after O'Dwyers Road location, Oh! Block also includes a light-hearted play on initial reactions of wine drinkers to this flavour filled wine.

BLOCK: 6

REGION:

O'Dwyers Road, lower Rapaura (north of Blenheim).

TERROIR:

Soils: Free-draining, deep alluvial, silt soils (versus stones on the upper Rapaura).

Topography: Flat.

Climate: Cool days warm nights, typical of the Marlborough region.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The soils in this vineyard differ markedly from the upper Rapaura stony banded soils. These silt soils are much more fertile. Passionfruit and grapefruit characters dominate the palate.

VITICULTURE:

The fruit was sourced from a single vineyard on O'Dwyers Road in the lower Rapaura area north of Blenheim. This site has fertile, deep silt soils. The fruit was carefully monitored during ripening and harvested 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 a variety of selected yeast in 100 per cent 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 green.

AROMA:

Intensely concentrated aromas of lime leaf and crushed thyme with herbaceous green characters.

PALATE:

Incredibly pungent with powerful flavours of passionfruit, grapefruit and fresh green herbs. The palate is juicy and full with a long, lingering finish.

AGEING:

Drinking beautifully now and best enjoyed over the next two years.

WINE ANALYSIS:

Alcohol 13% v/v, Residual sugar 3.1g/L Acidity 7.7g/litre, pH 3.26

FOOD MATCH:

An ideal match with oysters, scallops, salmon or pan-fried white fish.





WINEMAKER
Stewart Maclennan