

PIONEER BLOCK 2

SWAMP BLOCK SAUVIGNON BLANC

This vineyard site was originally a low lying, poorly drained, swampy area, hence the name 'Swamp Block'.

BLOCK: 2

REGION:

Lower Wairau flood plain.

TERROIR:

Soils: Low lying deep, fertile, free-draining soils adjoining on salty coastal soils.

Topography: Low lying, flat. Approximately three metres above sea level.

Climate: Proximity to the coast leads to a cooler climate compared to the rest of the lower Wairau Plain

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

The coastal location and the cooler climate mean that there is a longer growing season providing intensity of flavour to the wine. Proximity to coastal salty soil lends a hint of sea salt on the palate.

VITICULTURE:

The fruit was sourced from a single vineyard 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 minimize skin contact and juice deterioration following harvesting. After settling, the juice was fermented using a carefully selected yeast in a stainless steel tank at cool temperatures to retain fruit flavour and freshness. This batch was selected as a Pioneer Block wine due to its intensity of flavour and rich texture on the palate.

COLOUR:

Pale green.

AROMA:

Lively aromas of herbaceous greens, blackcurrant bud and fresh garden herbs.

PALATE:

Fresh and bright with flavours of blackcurrant leaf, green capsicum and fleshy white peach with an underlying salty minerality and a long lingering finish.

AGEING:

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

WINE ANALYSIS:

Alcohol 13% v/v, Residual sugar 2.09 g/L Titratable Acidity 7.2 g/litre, pH 3.33

FOOD MATCH:

Match with fresh seafood or a vegetable salad.





WINEMAKER Stewart Maclennan