



MONTFORD
ESTATE

MONTFORD ESTATE 2020 Sauvignon Blanc

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Sauvignon Blanc

Vineyards

83% Wairau Bar Home Vineyard, Wairau Valley, Marlborough.

8% Alabama Rd, Wairau Valley

9% Redwood Hills, Awatere Valley.

Wine analysis

Alc – 13.5%

pH – 3.2

T.A – 7.0 g/L

R.S – 3.5 g/L

VINEYARDS

All vineyards are cane pruned on 3 and 4 cane VSP trellising.

53% of the fruit for this wine comes from Block 1-5 in the Wairau Bar Home Vineyard. The soils of this block are agricultural silt loams overlying alluvial deposit.

30% of the fruit comes from the Seaside Block, which is comprised of sand and shingles and tends to give passionfruit and floral flavours with nice bright acids, and often touches of fresh herb and salinity.

9% comes from the naturally low cropping Redwood Hills Awatere Vineyard, which produces wines with elegance, minerality and length.

Our Alabama Road Vineyard is located on moderately fertile, free draining soils. It is a warm, sheltered site and the fruit ripens early to express great intensity of flavour with stone fruit and citrus characters

WINEMAKING

The fruit was mostly machine harvested and destemmed in the field. Blocks were separately fermented in stainless steel tanks.

This wine was mainly blended around batches from the Lower Wairau Bar Vineyard. These blocks combined with the early ripening Alabama Road fruit gave us wines with ripe generous flavour, which was blended with a smaller amount of wine from our Redwood Hills Vineyard which contributed some acid and length.

TASTING NOTE

Expressive and generous aromatics of stone fruit, fennel, and lime with lively black currant and floral notes.

The palate is equally generous with fleshy tropical and citrus flavours. It possesses a concentrated core of primary fruit with strong textural and mineral elements, some fresh herbal notes, and a crisp, refreshing, slightly briny finish.

VINTAGE SUMMARY

The resounding theme of the 2021 vintage was the low yield and the outstanding quality of the fruit harvested.

The growing season was warm and compressed, with early season frosts leading into cold and unsettled weather at flowering. The resulting bunches were small with low berry counts, which decreased yields but added greatly to the concentration of the wines. Post-flowering the growing season was warm and settled, with just enough early season rain to keep the canopies green and healthy.

The grapes were harvested in pristine condition at optimal ripeness and the resulting wines display great fruit purity and generosity.

RESOURCES

For high resolution bottle shots visit www.tepawines.com

Facebook: [/montfordestatewines](https://www.facebook.com/montfordestatewines)

Twitter: [@montfordestate](https://twitter.com/montfordestate)

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