



Single Vineyard

SEASPRAY, MARLBOROUGH

Sauvignon Blanc 2021



Winemaker's Comment

The 2021 Seaspray Single Vineyard Sauvignon Blanc has distinctive briny seashell characters and lively acidity derived from the nearby oceanic influence. Flavours of kaffir lime, capsicum and freshly picked culinary herbs represent the cooler windy coastal Awatere sub region in Marlborough where these young Sauvignon Blanc vines struggle to grow in the sandy river gravel soil.

Vintage

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early autumn 2021 season provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

Vineyard & Winemaking

VINEYARD: Seaspray, Awatere Valley, Marlborough

SOILS: Sandy loam and river gravels overlaying papa base

Seaspray Vineyard lies against the rugged eastern coastline of the Awatere Valley where the fresh ocean air slows the growing season to develop Sauvignon Blanc of incredible power and concentration. The vines are still young, so we expect the wines intensity to only increase as the vineyard reaches maturity.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc

ALCOHOL: 14.0%

PH: 3.32

TOTAL ACIDITY: 7.3g/L

RESIDUAL SUGAR: 2.8g/L

FERMENTATION: 100% stainless steel fermentation using selected textural and aromatic yeasts at cool temperatures

MATURATION: Carefully monitored time on yeast lees to build palate weight and texture

FINING: Suitable for plant based diets

BOTTLED: 18 October 2021