



Single Vineyard

TAYLORS PASS, MARLBOROUGH
Sauvignon Blanc 2021



Winemaker's Comment

The 2021 Single Vineyard Taylors Pass Sauvignon Blanc has lifted aromatics of fresh garden peas and blackcurrants mingled with herbs such as coriander. On the palate are concentrated flavours of jalapeño and lemongrass, with a punchy finish of lime zest and a hint of gunflint. A key point of interest in this wine is the chalky texture reminiscent of wet river stones.

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 in 2021 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: Taylors Pass, Awatere Valley, Marlborough
SOILS: Awatere river stones & silt overlaying papa base

The Taylors Pass Vineyard is located on the northern bank of the Awatere River in southern Marlborough. The average vine age is between 14-19 years old. Sheltered from prevailing cool easterly winds, each terrace of the vineyard has varying soil types, stony gravels are nearest the river, whereas the mid-terrace has silt over gravels and the highest terrace is deeper silt over clay-papa base. This patchwork of soil types provides the vineyard with dramatically variable ripening patterns.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc
ALCOHOL: 14.0%
PH: 3.17

TOTAL ACIDITY: 7.6g/L
RESIDUAL SUGAR: 3.9g/L

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

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

BOTTLED: December 2021