



'Offspring' in Maori, Momo reflects its heritage as part of the Seresin family. A vibrant range of wines, which are true to variety and reflect the essence of their fruit characters.

SAUVIGNON BLANC MARLBOROUGH 2018

TASTING NOTE

A classic Marlborough Sauvignon Blanc displaying a vibrant nose with aromas of tropical fruit, herbaceous notes and a lashing of citrus. Time on lees adds a textural quality to the palate, with subtle notes of lemon blossom and passionfruit. The finish is refreshing, crisp and dry.

VINTAGE:

2018 will be remembered as being rather unusual for Marlborough, with a run of wet conditions following a period of warm weather. Fortunately our vineyards all fared well, with low yields and careful management ensuring a large proportion was harvested by the end of March.

Above all, we will remember this vintage for its fast and furious nature – blink and you nearly missed it! However the resulting wines are showing a great deal of poise, elegance and subtlety. We are beyond excited to nurture them into the bottle and bring them to market.

VITICULTURE:

Derived from 100% certified organic fruit, with a large proportion coming from our Raupo Creek vineyards, which also have biodynamic certification. The remaining portion was sourced from certified organic growers in the Wairau and Waihopai Valleys, with whom we work closely to manage their vineyards.

WINEMAKING:

Certified organic grapes were harvested in cool temperatures throughout the night, where possible. The fruit was chilled, crushed, destemmed and let, for a period of 72 hours, to settle. The clear juice was then carefully racked and inoculated with specialist yeast, Alba Fria. A long, cool fermentation proceeded, to enhance the pure, distinctive flavours that are the hallmark of Marlborough Sauvignon Blanc. After a period of 3 months on lees, to build texture into the wine, the wine was stabilised and filtered prior to bottling.

INGREDIENTS: Certified Organic grapes, Clarified with Bentonite and Enzyme, Preservative (Sulphur Dioxide), stabilised with Cream Of Tartar, Fermented with yeast – Alba Fria, and nutrient.

ALCOHOL: 12.5%

RS: 3.0 g/L

pH: 3.24

TA: 7.3 g/L

TOTAL SO₂: 86 ppm

Bottling date: 01/10/2018

Certified Organic
No dairy products or eggs.
Suitable for vegetarians and vegans.
Contains sulphites.

