

Sauvignon Blanc 2018



pH - 3.2

Ta - 6.3

Rs - 2.5 g/L

Alc - 13%

Total SO2 - 75ppm

Vineyard: Noa and Raupo Creek

Blend - 92% Sauvignon Blanc, 8% Sémillon

Clones - 15th 316, 316, BVRC14 (Sémillon)

Yield: 5-7 Tonnes/ hectare

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Brimming with concentrated ripe aromas of warm autumnal interlaced with savoury notes, this Sauvignon Blanc shows the full spectrum of flavours. Characterized by striking the perfect balance between complexity and drinkability, this Sauvignon Blanc is highly textured and, above all, delicious and poised. Showing a positive effect from extended aging on lees and barrel aging, wild yeast and a splash of Sémillon.

Winemaking

Six parcels of fruit, from across our two vineyards, were hand harvested and whole bunch pressed. The free run juice was settled naturally then transferred to either a small stainless steel vessel or old French oak vessel, whereby each parcel undertook and completed fermentation naturally. After a long period of fermentation (8-16 weeks) each parcel was racked and topped, with a small addition of SO2. The parcels then remained on lees for 9 months, then were blended, stabilised and filtered. A small portion of Sémillon (8%) is included in the blend, the portion of barrel fermentation and ageing is 15%.

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

Sourced from our old vines that thrive on river silt terraces in the Central Wairau Valley as well as our clay-rich Raupo Creek vineyard, which has a gentle north-west facing aspect, settled in the centre of the Omaka Valley. Both vineyards are managed following Organic and Biodynamic principles.



