

Mārama Sauvignon Blanc 2018



pH - 3.14

TA - 5.7

RS - 1.9 g/l

Alc - 13.0%

Total SO2 - 87ppm

Vineyard - Noa and Raupo

Yield - 4 Tonnes/ hectare

Oak - 14 months, barrel ferment

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Showcasing the old Sauvignon Blanc vines largely from the Noa vineyard in the upper Wairau valley, Mārama shows the wonderful diversity of Sauvignon Blanc when crafted in an antithetical manner. Ripe and concentrated, Mārama shows dense, fleshy ripe exotic fruits and white skinned passionfruit, that is interlaced with mealy, leesy, savoury notes. The palate is full and structured, with the focus being on mouthfeel and texture rather than fruit. A hugely evocative and seductive wine. Drink now and cellar up to 2028.

Winemaking

Hand harvested and whole bunch pressed, with the free run racked direct to neutral French oak barrels and puncheons. Each individual component fermented naturally on less, and also went through malolactic ferementation during this period. After 14 months on less in oak, the components were blended and filtered prior to bottling. No new oak is included in this blend, just a combination of 2nd, 3rd and 4th fill.

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.



