

PRIDE + GLORY


CRAFT SERIES
MARLBOROUGH

2016 MARLBOROUGH SAUVIGNON BLANC

Brent Marshall

ORIGIN

Blocks 1 & 2

Waihopai River Vineyard

Waihopai Valley, Marlborough

The specific sites chosen for our Pride & Glory Sauvignon Blanc are the stoniest sub-blocks on the lower-most terrace; an ancient riverbed made up of super stony, free draining silts with the barest minimum of topsoil.

VARIETY

100% Sauvignon Blanc

VINTAGE

With the strongest El Nino pattern since the late 1990s being the dominant weather prediction for vintage 2016, the relative cool start to spring and the subsequent growing season was somewhat surprising. By mid-October however, things began to look more typical as temperatures increased and the relative dryness so typical of El Nino began to manifest. The weather during flowering was warm and settled leading to one of the most rapid and complete fruit sets seen in recent years. The early part of 2016 brought much needed rain to Marlborough, refreshing canopies and replenishing dams. Before this rain the district had been surviving on just over half its usual rainfall. The key ripening months of February and March were warm with above average sunshine hours setting the trend for a warm and largely dry harvest.

WINEMAKING

Hand-harvested from select rows within our Waihopai River Vineyard then gently whole bunch pressed with minimal maceration, the resulting

juices were fermented in a selection of new and older large-format French oak.

Post fermentation, the wines were aged on fine lees for a further 10 months to help develop richness and complexity before being blended and bottled in March 2017.

ANALYSIS

Alcohol	13.0%
pH	3.05
Titrateable Acidity	7.14g/L
Residual Sugar	0.35g/L

TASTING NOTE

An intensely complex and alluring nose displaying a myriad of aromas. Charred grapefruit and struck match dominate the initial impression of this wine and lead into a fragrant spectrum of toasted spice seeds and undertones of white peach. The palate displays contrasting characters of ripe citrus, gunflint and a warm perfume of spice derived from new oak. Juicy acidity balances the richness from the barrel fermentation and lees aging, providing a satisfyingly dry and long finish.

FOOD MATCHING

A perfect accompaniment with most seafood dishes, the 2016 Pride and Glory will marry beautifully with crayfish barbecued over coals, served on a charred fennel salad with a lemon infused olive oil dressing.

CELLARING POTENTIAL

6-8 years

