

A STICKY END NOBLE SAUVIGNON BLANC 2021

ORIGIN

Sourced from Block 23 on our Waihopai River Vineyard, Marlborough.

VARIETY

100% Sauvignon Blanc.

VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

WINEMAKING

Once noble botrytis infection was well established throughout the blocks, selected bunches were hand harvested at around 36 brix and whole bunch pressed into stainless tanks. The clear juice was settled and racked into 320L French oak “cigars”, 28% new. A long slow fermentation occurred over winter with lees stirring to build palate weight. After fermentation, the wine was left in oak until September before assemblage, filtration and bottling.

ANALYSIS

Alcohol	11.7%
pH	3.72
T.A	7.2g/L
Residual sugar	174g/L
Vegan Certified	

TASTING NOTE

Concentrated aromas of guava, jasmine and honeysuckle are supported by a fresh oak presence. The rich palate shows flavours of melon and white peach while secondary flavours of fig and caramel promote intrigue. The wine finishes boldly with a prevalent acid structure drawing out the palate to a salivating finish.

FOOD MATCHING

A Sticky End Noble Sauvignon Blanc 2021 goes well with dried meats, strong cheeses as well as rich deserts. Try it with a classic crème brulee served with vanilla bean ice cream.

CELLARING POTENTIAL

3 – 4 years.

