



2018
Sauvignon Blanc
HOME BLOCK



TECHNICAL DATA

Varietal 100% Sauvignon Blanc

Aging 12 months in French oak

pH 3.21

TA 7.1 g/L

RS 2.89 g/L

Alc. 12.5%

Cellaring 1-4 years

Serving Temperature 10-14°C

Established in 1980, Martinborough Vineyard is an icon in New Zealand winemaking history. The first to plant Pinot Noir grapes in the famed region, today Martinborough Vineyard is home to the oldest Pinot Noir vines in the district. Martinborough Vineyard produces the finest Pinot Noir in the New World with a focus on "Handcrafted Excellence in Wine."

THE SEASON

2018 Spring and early summer were unusually hot and dry with perfect flowering conditions. Sub tropical cyclones hit the country in February and weather was unsettled prior to harvest. Harvest was a little earlier than typical and harvesting took place rapidly once it had started with fruit harvested with excellent physiological ripeness.

VINEYARD BLOCKS

The fruit for this Sauvignon Blanc comes from our vineyards on the Martinborough Terrace. Yields here are typically low - giving the wine intensity, richness and lower acidity.

VINIFICATION

We gently press the grapes and cool ferment the juice in a mix of stainless steel vats and neutral, older French oak barrels to enhance the classic Sauvignon Blanc fruit characters. The barrel portion adds texture, balance and increased complexity to the finished wine whilst the tank fermented portion gives it vibrancy and fruitiness.

TASTING NOTES

A bright straw colour welcomes you into the glass of our 2018 Sauvignon Blanc. Beautiful tropical aromas of guava and passionfruit mingle with hints of elderflower and black currants. The Palate continues with more ripe tropical notes with great acidity and balance throughout.

