

sauvignon blanc 2018

M A R L B O R O U G H

A pure expression of Marlborough Sauvignon Blanc, kaffir lime, gooseberry, honeydew melon and fresh herbal aromas are abundant. Dry in style with juicy acidity to complement, allowing the purity of flavours to shine..

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

Early season weather in Marlborough saw higher than average temperatures and low rainfall, these settled weather conditions were ideal for flowering and a great fruit set. This was followed by the warmest December on record, a sandwiched hot January and the warmest February on record too. The 2018 season was looking exceptional, although it did require some tapering of fruit on the vine to see yields come back into balance. The cyclone activity out in the Pacific brought some significant rain events in late February and early March which proved challenging. Thankfully the superb first half of the season, allowed for incredible flavour intensity to develop early and the fruit was harvested in good condition.

VINIFICATION

Selected parcels of Sauvignon Blanc were harvested individually. In the winery careful winemaking techniques are adopted, from the ferment to the bottling of the wine, to retain the purity & enhance the intensity of flavours and aromas of this classic Marlborough Sauvignon Blanc.



| VINEYARDS | BOTTLING DATE | QTY BOTTLED | RESIDUAL SUGAR | ALCOHOL | pH | ACIDITY |
|---------------|----------------|-------------|----------------|---------|------|----------|
| Wairau Valley | 27th June 2018 | 1900 Dozen | 3.3 g/L | 13% VOL | 3.30 | 7.88 g/L |