

▲ 2018 Noble Sauvignon Blanc



ORIGIN

Marlborough

VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of summer brought one of the warmest Decembers on record, while the key ripening months of January to March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

Quality viticulture, the ability to effectively manage our harvest teams and a big front door are some of the key reasons why we were able to create such vibrant wines — typical of the Waihopai Valley, Marlborough.

WINEMAKING

Grapes for this Noble Sauvignon Blanc were harvested at the end of April once the spread of natural botrytis was well established throughout the selected blocks. Upon receipt at the winery the fruit was gently pressed into stainless steel tank.

The clear juice was fermented in tank by select yeast strains specifically chosen for their ability to perform in the unique environment created by high sugar levels.

ANALYSIS

Alcohol	10.5%
pH	3.7
Titrateable Acidity	9.2g/L
Residual Sugar	158g/L

TASTING NOTE

Exuding tropical aromas of ripe, fleshy nectarine and apricot with hints of caramelisation. The waxy palate builds on these aromas with an intensity of grapefruit marmalade and stone fruit. Whilst broad and rich upfront the acid line provides a crisp, balanced finish with abundant length.

FOOD MATCHING

For the delicious end to any meal balance the sweetness of this wine with a selection of local cheeses. Serve lightly chilled with a flavoursome creamy blue cheese such as gorgonzola or hard cheddar, slices of fresh fruit and candied walnuts.

CELLARING POTENTIAL

Crafted to be enjoyed within 3-5 years of vintage date.