



2020 MARLBOROUGH SAUVIGNON BLANC

ORIGIN

Sourced from our Leefield Station vineyard, Marlborough, New Zealand.

VARIETY

100% Sauvignon Blanc.

VINTAGE

The growing season and harvest of 2020 was a thoroughly “good news” story despite the challenges thrown at us by COVID-19.

Bud burst came early this season, but cool dry weather meant leaf development and canopy growth was drawn out. By November temperatures warmed up and rainfall levels returned to near normal. By December the above average warmth contributed to early and speedy flowering in early season varieties such as Chardonnay and Pinot Noir.

Between Christmas and March, the season bounced back strongly with a very consistent period of hot, dry weather; the driest Marlborough has seen in 88 years. Harvest began with fruit for our sparkling wine programme and moved swiftly through our Waihopai River Vineyard and finally onto cooler areas of Leefield Station. We believe the quality of the wine to come from our Waihopai and Southern Valleys vineyards will make 2020 memorable – delivering aromatic wines full of bright and exuberant freshness– a vintage to be remembered for more than just a pandemic.

WINEMAKING

Selected parcels from our Leefield Station vineyard were harvested at optimum ripeness and pressed into stainless steel tanks. The clean juice was racked and inoculated with yeasts that promote tropical aromas followed by a long cool fermentation. Components of this wine were chosen due to their punchy aroma profile and strong palate weight. Blending, stabilisation and filtration occurred over winter before a spring bottling.

ANALYSIS

Alcohol	13.2%
pH	3.08
Titrateable Acidity	6.3g/L
Residual Sugar	2.5g/L

TASTING NOTE

The nose evokes aromas of gooseberry, tomato leaf and underlying passionfruit. The palate is textured with stone fruit and tropical notes leaning into a crisp acidity. The wine finishes dry with a lingering persistence that is synonymous with the Waihopai Valley.

FOOD MATCHING

This bright, vibrant Sauvignon Blanc pairs wonderfully with seafood and salads. Try our Hartley's Block Sauvignon Blanc with crispy skin Marlborough King Salmon and an orzo salad.

CELLARING POTENTIAL

1 - 3 years.

