

A STICKY END NOBLE SAUVIGNON BLANC 2018

ORIGIN

Blocks 22, 23 & 24 on the Waihopai River Vineyard.

VARIETY

100% Sauvignon Blanc.

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, February and 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 botrytis infection was well established throughout the selected blocks.

Hand-harvesting allowed special selection of the optimum noble bunches before being whole-bunch pressed into

a stainless-steel tank. The sticky juice was then settled clear before being run into new and seasoned French oak barrels. Fermentation occurred slowly over winter, with occasional lees agitation building up palate weight and secondary notes with further maturation until spring.

ANALYSIS

Alcohol	11.0%
pH	3.74
T.A	10.9g/L
Residual sugar	190g/L

TASTING NOTE

Tropical aromas of guava and lime are knitted with hints of honeycomb and a slight nuttiness. The opulent palate is silky-smooth; deriving from late harvest sweetness with flavours of apricot, mandarin pith and a suggestion of light oak. The wine finishes moreish and dry due to a concentrated acid seam synonymous with the Waihopai Valley.

FOOD MATCH

The 2018 A Sticky End Noble Sauvignon Blanc screams the need to be accompanied with strong cheese and pate. Try it with a rich Saint Agur with fresh pear drizzled in raw honeycomb or with duck liver pate on toasted ciabatta with French cornichons.

CELLARING POTENTIAL

2 – 3 years.

