

▲ 2019 Noble Sauvignon Blanc



ORIGIN

Marlborough

VINTAGE

The growing season of vintage 2019 in Marlborough resulted in a smaller than expected yield across the entire region but also delivered intensely flavoured fruit of exceptional quality.

Well established soil moisture levels set us up perfectly for an uncharacteristically warm winter. Spring produced near perfect conditions for bud burst and canopy establishment while a lack of any significant spring frosts resulted in very high yield predictions. Above average rainfall combined with below average wind and sunshine hours in December meant flowering and fruit set was slightly below earlier predictions. However, almost drought-like conditions from Christmas onwards meant a dry, hot ripening season allowing the fruit to reach intense levels of flavour and ripeness. It also meant that despite some heavy, late season rain the fruit was in immaculate condition come harvest time and in pristine condition on receipt at the winery.

The highs and lows of the 2019 vintage have thrown some challenges our way but a well-prepared vineyard and winery team significantly reduced the potential impact of these events. The end results are some incredibly concentrated, ripe and balanced wines of extraordinary quality.

WINEMAKING

Grapes for this Noble Sauvignon Blanc were harvested at the end of May once the spread of natural botrytis was well established throughout the selected blocks leading to concentration of the sugar, acids and flavour. Upon receipt at the winery the fruit was gently pressed into stainless steel tanks and clarified. The clear juice was fermented by select yeast strains specifically chosen for their ability to perform in the unique environment created by high sugar levels..

ANALYSIS

Alcohol	9.5%
pH	3.76
Titrateable Acidity	6.9g/L
Residual Sugar	160g/L

TASTING NOTE

Enticing aromas of ripe apricot and passionfruit pulp with lifted notes of honeycomb and sweet spice. The silky palate carries concentrated flavours of tropical fruit nuanced with citrus marmalade through to a lengthy finish.

FOOD MATCHING

Elevate a cheeseboard by pairing The Ned Noble Sauvignon Blanc alongside Baked Pears with blue cheese, walnuts and thyme. We recommend serving this wine slightly chilled.

CELLARING POTENTIAL

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