



LEEFIELD
— STATION —

SAUVIGNON BLANC 2019

ORIGIN

Waihopai Valley, Marlborough

VARIETY

100% Sauvignon Blanc

VINTAGE

The growing season of vintage 2019 in Marlborough has 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

The fruit was gently pressed to minimise skin contact. The resulting juices were fermented in temperature-controlled stainless-steel tanks with select yeast strains chosen for their ability to enhance the varietal intensity and mouthfeel of Sauvignon Blanc.

ANALYSIS

| | |
|---------------------|---------|
| Alcohol | 13.0% |
| pH | 3.0 |
| Titrateable Acidity | 6.48g/L |
| Residual Sugar | 4.27g/L |

TASTING NOTE

The nose displays lively aromatics of tropical fruit notes with an underlying citrus zest. The palate is bold, showing hints of guava and crisp green apple supplemented by a textured minerality. The ensuing vibrant acidity adds structure, length and a pleasingly dry finish.

FOOD MATCHING

The 2019 Leefield Station Sauvignon Blanc will pair beautifully with freshly grilled seafood, salads and crunchy green vegetables.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2–3 years of vintage date.

