

2019 marlborough sauvignon blanc

ORIGIN

Marlborough

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 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

Gentle fruit handling followed by a long, cool fermentation with select yeast strains and a deliberate early release has ensured a wine vibrancy and maximum fruit expression.

ANALYSIS

Alcohol	12.5%
pH	3.12
Titrateable Acidity	6.4g/L
Residual Sugar	4.6g/L

TASTING NOTE

Quintessentially fresh, focused and zippy on the nose with aromas of lime juice, leafy hedge row and ripe yellow citrus. The palate builds on themes established by the aromatics delivering bright, zesty citrus based flavours with a long palate neatly framed by mouth-watering acidity.

FOOD MATCHING

Fish and chips on the beach with a generous squeeze of fresh lemon.

