

EMMA MARRIS



“Crafting Sauvignon Blanc in Marlborough is an opportunity to proudly embrace and carry forward my family’s legacy”

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WINEMAKER



MARLBOROUGH SAUVIGNON BLANC 2021

ORIGIN

Leefield Station Vineyard, Waihopai Valley, Marlborough, New Zealand.

VARIETY

100% Sauvignon Blanc.

VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

WINEMAKING

Crafting Sauvignon Blanc in Marlborough is an opportunity to proudly embrace and carry forward my family’s legacy. This wine expresses the essence of our Leefield Station Vineyard, made from premium fruit selected for its concentration of flavours and optimal balance.

Following gentle pressing a portion of the juice is chilled cloudy for up to two weeks. Homogenisation twice daily encourages an abundance of aroma and flavour precursors from the solids into the juice while also enhancing the natural texture. After this process (known as stabulation), the juice is clarified and fermented cool in stainless steel to preserve aromatic freshness.

ANALYSIS

Alcohol	13.0%
pH	3.18
Titrateable Acidity	7.8g/L
Residual Sugar	2.9g/L

TASTING NOTE

Vibrant aromas of ripe citrus and perfumed greens dovetail into a palate of fresh lime, gooseberry and wet stone minerality. Bright and focussed with a persistent finish.

FOOD MATCHING

Enhance the purity and textural presence of this wine by enjoying it alongside freshly shucked oysters with a splash of lemon juice.

CELLARING POTENTIAL

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