



LEEFIELD
— STATION —

SAUVIGNON BLANC 2018

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

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

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

ANALYSIS

Alcohol	13.0%
pH	3.35
Titratable Acidity	6.96g/L
Residual Sugar	2.43g/L

TASTING NOTE

A deliciously ripe fragrant nose of zesty citrus, green apple. This is accompanied by a layered palate of gooseberry, guava and underlying minerality. With a crisp backbone of acidity and boundless length, this wine has a pleasingly dry finish that reflects the climate and growing conditions of the Waihopai Valley.

FOOD MATCHING

A delicious match with most seafood, salads and sheep or goats cheese; try the 2018 Leefield Station Sauvignon Blanc alongside fresh grilled fish with a lemon herb crust.

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.

