



2019 MARLBOROUGH SAUVIGNON BLANC

ORIGIN

Sourced from select blocks on Leefield Station, Waihopai Valley, Marlborough, New Zealand.

VARIETY

100% Sauvignon Blanc.

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

Individual parcels from our Leefield Station vineyard were harvested at optimum ripeness and pressed without delay into stainless steel tanks. Clean juice was racked and inoculated with yeast strains chosen for their ability to accentuate the riper aromas of Sauvignon Blanc. The juice was fermented cool, to almost dryness, while retaining the vibrant acidity synonymous with the Waihopai Valley.

ANALYSIS

Alcohol	13.0%
pH	3.10
Titrateable Acidity	6.1g/L
Residual Sugar	2.6g/L

TASTING NOTE

A vibrant nose of mineral laced, lemon–lime citrus with underlying woody, green base notes much like a fresh bouquet garni. This lively combination of ripe citrus and herbal greens is drawn across the generous, yet dry palate by a nervy line of signature Waihopai Valley acidity.

FOOD MATCHING

Marlborough Sauvignon Blanc pairs wonderfully with seafood and salads. Try our Hartley's Block Sauvignon Blanc 2019 with Butterfish gravlax atop a salad of white beans, pickled cauliflower and fennel with a delicate creamy horseradish dressing.

CELLARING POTENTIAL

2 - 4 years.

