

# PRIDE + GLORY

  
CRAFT SERIES  
MARLBOROUGH

## 2015 MARLBOROUGH SAUVIGNON BLANC

*Brent Marshall*

### ORIGIN

**Waihopai River Vineyard**  
Waihopai Valley, Marlborough

The specific sites chosen for our Pride & Glory Sauvignon Blanc are the stoniest sub-blocks on the lower-most terrace; an ancient riverbed made up of super stony, free draining silts with the barest minimum of topsoil.

### VARIETY

100% Sauvignon Blanc

### VINTAGE

Having survived a string of spring frosts, the timing of budburst was nearly identical to 2014, though a subsequent cooling off meant early vine development wasn't quite as vigorous as seen previously. November was dry, with temperatures slightly above average. December brought with it a noticeable drop in temperature and just shy of 10mm of rain. This coincided with the critical stages of flowering and fruit set and goes some way to explain the lighter than usual 2015 yields. By Christmas the weather had begun to warm up and we hit a sustained patch of hot, dry weather that lasted through to the middle of March before the weather broke and the district finally got some welcome rain.

### WINEMAKING

Hand-harvested from select rows within our Waihopai River Vineyard then gently whole bunch pressed with minimal maceration, the resulting juices were fermented in a selection of new and older large-format French oak.

Post fermentation, the wines were aged on fine lees for a further 10 months to help develop richness and complexity before being blended and bottled in March 2016.

### ANALYSIS

Alcohol	13.0%
pH	3.05
Titrateable Acidity	7.09g/L
Residual Sugar	1.06g/L

### TASTING NOTE

Initially showing delicate aromas of citrus blossom and wet stone, this Sauvignon Blanc reveals subtle complexity of spice from a light touch of new oak. The weighty and lush palate of ripe citrus pith is focused by crisp acidity and fine oak tannins from time in barrel, resulting in a beautifully textured and elegant wine with endless minerality.

### FOOD MATCHING

This Sauvignon Blanc matches well with seafood. Try with a classic clam linguine garnished with a fragrant garlic butter sauce and plenty of fresh herbs.

### CELLARING POTENTIAL

6–8 years

