

THE KING'S FAVOUR SAUVIGNON BLANC 2020

ORIGIN

Sourced from our Waihopai River Vineyard, Waihopai Valley, Marlborough.

VARIETY

100% Sauvignon Blanc.

VINTAGE

The growing season and harvest of 2020 was a thoroughly “good news” story despite the challenges thrown at us by COVID-19.

Bud burst came early this season, but cool dry weather meant leaf development and canopy growth was drawn out. By November temperatures warmed up and rainfall levels returned to near normal. By December the above average warmth contributed to early and speedy flowering in early season varieties such as Chardonnay and Pinot Noir.

Between Christmas and March, the season bounced back strongly with a very consistent period of hot, dry weather; the driest Marlborough has seen in 88 years. Harvest began with fruit for our sparkling wine programme and moved swiftly through our Waihopai River Vineyard and finally onto cooler areas of Leefield Station. We believe the quality of the wine to come from our Waihopai and Southern Valleys vineyards will make 2020 memorable – delivering aromatic wines full of bright and exuberant freshness– a vintage to be remembered for more than just a pandemic.

WINEMAKING

Selected parcels from our Waihopai vineyard were harvested at optimum ripeness and pressed into stainless-steel tanks. The juice was then racked and inoculated with yeasts that promote tropical aromas and enhance the natural Sauvignon Blanc characteristics. This was then followed by a long, cool fermentation after which select components of this wine were chosen for their punchy aroma profile and strong Waihopai terroir. Blending, stabilisation and filtration occurred over winter before bottling in the spring.

ANALYSIS

Alcohol	13.0%
pH	3.12
T.A	7.3g/L
Residual sugar	2.4g/L

TASTING NOTE

A punchy nose featuring aromas of passionfruit, blackcurrant leaf and an underlying touch of nettle. The generous palate is textured with flavours of nectarine and elderflower while still carrying a herbaceous freshness. The wine finishes deliciously dry – a characteristic synonymous with Waihopai Valley acidity.

FOOD MATCHING

This bright, vibrant Sauvignon Blanc pairs wonderfully with seafood and salads. Try our King's Favour Sauvignon Blanc with fish sliders and a fresh green salad.

CELLARING POTENTIAL

2 – 4 Years.

