

THE KING'S FAVOUR SAUVIGNON BLANC 2019

ORIGIN

Sourced from the Leefield Station and Waihopai River Vineyards, Waihopai Valley, Marlborough.

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

Selected parcels from our two Waihopai Valley vineyards were harvested at optimal 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

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|----------------|--------|
| Alcohol | 13.0% |
| pH | 2.94 |
| T.A | 6.2g/L |
| Residual sugar | 2.6g/L |

TASTING NOTE

The nose displays tropical aromas of gooseberry and guava with underlying notes of blackcurrant leaf and. A weighty palate is driven by white peach and grapefruit flavours leading to a salivating dryness stemming from the typical Waihopai 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.

