

▲ 2020 Noble Sauvignon Blanc



ORIGIN

Marlborough

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

Grapes for this Noble Sauvignon Blanc were harvested in early June once the spread of natural botrytis was well established throughout the selected blocks leading to concentration of the sugar, acids and flavour. Upon receipt at the winery, the fruit was gently pressed into stainless steel tank and clarified. The clear juice was fermented in tank by select yeast strains specifically chosen for their ability to perform in the unique environment created by high sugar levels.

ANALYSIS

Alcohol	10.5%
pH	3.9
Titrateable Acidity	6.1g/L
Residual Sugar	164g/L

TASTING NOTE

A pungent nose of ripe fruit and distinct botrytis influence; nectarine, mango and orange blossom. The unctuous palate is balanced by sufficient bright acidity with notes of beeswax and candied citrus.

FOOD MATCHING

For a piquant dessert pair with slow-roasted quinces with honey, cinnamon and cloves. Include a side of vanilla custard or ice-cream.

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.