

# ▲ 2020 Sauvignon Blanc



## ORIGIN

Marlborough, New Zealand.

## 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

The preservation of aromatic and fruit flavours from the vineyard through to the winery is of the utmost importance in our Sauvignon Blanc. Thus, fruit is 100% field destemmed before being gently pressed into stainless steel tanks. The juice is fermented at cool temperatures with selected yeast strains aimed at developing a full flavour spectrum: from green and citrus notes to riper, more tropical flavours.

## ANALYSIS

Alcohol	13.0%
pH	3.06
Titrateable Acidity	6.8g/L
Residual Sugar	3.3g/L

## TASTING NOTE

Vivid aromas of freshly cut herbs, currant leaf and gooseberry waft from this elegant wine. Bursts of lemon and lime with a hint of guava create a lively mid-palate, a striking balance between fruit concentration and freshness with great length of flavour.

## FOOD MATCHING

You will not go amiss with flavours that complement the distinct varietal character in this Marlborough Sauvignon Blanc – a style that has a real sense of place. Load your dishes with fresh garden greens (think coriander, thyme, basil, rocket, and mint), a splash of citrus and plenty of soft goats' cheese.

## 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.