

# ▲ 2021 Sauvignon Blanc



## ORIGIN

Waihopai Valley – Marlborough, New Zealand.

## VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

## WINEMAKING

The preservation of aromatic and fruit flavours from the vineyard through to the winery is of utmost importance in our Sauvignon Blanc. This fruit is 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	3.08
Titrateable Acidity	7.3g/L
Residual Sugar	3.6g/L
Vegan Certified	

## TASTING NOTE

Delightfully fresh aromas of ripe citrus, passionfruit and green apple lead into a palate of honeydew melon with herbal highlights. The vivid fruit flavours dance on a seam of lively Marlborough acidity flowing into a long-lasting finish.

## FOOD MATCHING

The crisp, bold and refreshing nature of this wine will pair beautifully with vegetarian cuisine, and fish or white meats. Try alongside pan-fried blue cod with lemon and oregano.

## 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.