



Reserve Sauvignon Blanc 2020

Tasting Notes

This wine has an intense, complex aromas with concentrated passionfruit, citrus and herbal characters along with underlying stonefruit notes. The palate is bursting with similar flavours resulting in a powerful expression of this famous grape variety.

Vineyards and viticulture

This wine is predominantly from the Southern Valleys with smaller portions from our Awatere Valley vineyard and our coastal, Wairau Valley block. Beautiful dry, warm weather made 2020 an exceptional season for both quality and flavour intensity.

Winemaking

All our blocks were picked when we considered them to have maximum passionfruit characters and while the acidity was still bright and crisp. The grapes were gently pressed before the juice was fermented in stainless tanks with selected yeast or in old French barriques (10%). This wine is a blend of the tanks that we felt stood out for aromatic intensity and concentration on the palate, with the old oak portion.

100% Sauvignon blanc, Alc 12.5%, TA 7.2, pH 3.25, RS 3.4g/l
Vegan friendly

Cellaring

Stunning now but will continue to develop with time in the bottle for at least five years.

Food Match

Shellfish (especially oysters)! Or any seafood that is simply prepared with just a squeeze of lemon and hint of seasoning. Also delicious with spicy foods, goat's cheese, salads, asparagus and other vegetables. It also provides a lovely contrast to richer foods such as patés, terrines and parfais.

