



## Sauvignon Blanc 2021

### Tasting Notes

Our 2021 Estate Sauvignon Blanc offers delicate floral notes and ripe tropical fruit layered over the typical Marlborough characters of passionfruit, lime and fresh, green herbs. The palate has lovely concentration, balanced acidity and a gentle, dry finish. This is a beautiful wine from a great vintage!

### Vineyards and viticulture

This wine comes from a handful of our vineyards mostly situated in Marlborough's Southern Valleys and is complemented by a small amount of fruit from the Awatere. An early budburst and inclement weather at flowering lead to low yields, however the upside of this is that the 2021 season produced ripe and intensely flavoured grapes.

### Winemaking

Low crops and fine weather during the harvest period allowed us to pick these grapes in perfect condition. Each block was picked when we considered them to have reached maximum passionfruit characters and while the acidity was still bright and crisp. The grapes were gently pressed before being fermented in stainless steel tanks with selected cultured yeast, while 5% was fermented with wild yeast in old French barriques.

100% Sauvignon Blanc, 13%, 2.0g/l, TA 6.5 pH 3.25, Vegan

### Cellaring

Incredible right now - but it will mellow after a little time in bottle. You can enjoy this wine for two to three years, at least.

### Food Match

Seafood, shellfish, salads, feta, goat cheese, fresh herbs, Vietnamese-style dishes, garlic prawns, light Thai dishes.

