

2017 MARLBOROUGH SAUVIGNON BLANC

VINTAGE NOTES

The growing season began with very little frost pressure and a fairly even bud-burst throughout the Awatere and Southern Valleys. Post bud-burst, the temperature tended to fluctuate from hot to cold which delayed the growth cycle meaning flowering was also late. However, a dramatic change in weather in January allowed all of the Sauvignon Blanc vines to flower very evenly which meant that berry set was also incredibly uniform. The majority of the fruit passed through veraison smartly however the season was still running later than usual. Some warm and dry weather followed during late February allowing the bunches to ripen. The grapes started to develop good flavour even at this lower level of ripeness. Having different blocks on differing soils types that were protected by the southern hills meant that we were able to harvest majority of the grapes before the rain events. It really is amazing to see how resilient this variety is and even with lower brix than usual, still having great impact of flavour.

VINIFICATION

The fruit for this wine was grown in the Taylor Pass, Lower Wairau, Hawkesbury and Awatere Valley sub-regions of Marlborough. Each block was individually tended to, ensuring the grapes would reach ripeness with optimum flavour. With a dedicated harvesting crew on hand we able to harvest each block individually once the fruit was ripe and I was happy with the flavours being expressed. At the winery we pressed the grapes into stainless steel tanks for cold settling before gently racking off juice lees. We inoculated the juice with select yeast strains I had carefully chosen to enhance the wines aromas and flavours. Fermentation followed at cool temperatures which helped the wine maintain these unique aromas and flavours. The wine was then left to settle on its yeast lees for a very short period before being racked back into stainless steel tanks for maturation. Then came the best part; I tasted each batch and created the final blend! Once blended, we stabilised the wine, filtered and bottled it, sealing it with a screwcap closure to retain its freshness.

FOOD MATCH

Oven baked grouper fillets with garlic butter green beans and scalloped potatoes.



COLOUR

This wine is pale lime in colour.

NOSE

Vivacious tropical aromas of passionfruit burst from the glass, mixed with zingy accents of kaffir lime and subtle herbaceous notes of tomato stalk.

PALATE

This incredibly juicy drop captures the essence of Marlborough Sauvignon Blanc. With mouth watering intensity, the palate embraces concentrated flavours of passionfruit and citrus and carries subtle hints of blackcurrant leaf. These flavours linger giving a long, well-rounded finish to the wine.

HARVEST DATE

Late 2nd April - 17th April
2017

VINEYARDS

Taylor Pass, Awatere
Valley, Lower Wairau &
Hawkesbury, Marlborough

VARIETIES

100% Sauvignon Blanc

WINE ANALYSIS

Alc. 13.15%
RS. 1.6 g/L
pH. 3.20
TA. 7.16 g/L

CELLARING

Drink now for optimum
drinking. Can cellar up to
3 years.

Mind-blowingly incredible diversity of pure flavour, within a row, even within a bunch.

Grassy, summery, bright honesty with a hint of spill the beans - Jules