

2021 MARLBOROUGH SAUVIGNON BLANC

VINTAGE NOTES

The 2021 season got off to a cracking start with a warm spring causing bud burst and flowering to occur earlier than normal. However a significant frost on 30th September followed by unsettled weather during flowering severely reduced the number of grapes. From Christmas onwards, conditions reverted to a more usual pattern with sunny, dry weather causing the grass to turn from spring green to golden brown. The grapes started to race towards harvest, but the prolonged dry spell limited any berry expansion, so at harvest we had very clean small berries but also some of the lowest harvest bunch weights since 2007. Harvest began on the 4th of March, again more than a week earlier than normal and one of the earliest harvests in Marlborough. The last fruit picked this year was delivered into the winery hilariously on April Fool's day. Without exception, all vineyards were disease-free and had great fruit concentration. We just wish there were more to go round!

VINIFICATION

The fruit for this wine was grown in the Taylor Pass, Lower Wairau, Hawkesbury and Awatere sub-regions of Marlborough, avoiding the main Wairau Valley floor sites. Each block was individually tended throughout the season, ensuring grapes reached optimum ripeness. With a dedicated harvesting crew on hand we were able to harvest each block individually once the fruit was ripe and the flavours were perfect. At the winery the grapes were pressed into stainless steel tanks for cold settling before gently racking off juice lees. The juice was inoculated with aromatic yeasts and gently fermented at cool temperatures to enhance the wine's aromas and flavours. It was then left to settle on its yeast lees for a very short period before being racked. Then came the best part; each batch was tasted, and the final blend created! The resulting wine was then cold stabilised, filtered, bottled, and sealed with a screwcap to ensure perfect freshness.

FOOD MATCH

Try it alongside casual fresh sourdough dunked in good quality olive oil and plenty of dukkah, or for a main course try [crispy skinned snapper fillet with warm puy lentils and a herby lemon sauce](#).

HARVEST DATE

16th - 29th March

VINEYARDS

Southern Valleys, Lower Wairau & Awatere Valley, Marlborough

VARIETIES

100% Sauvignon Blanc

WINE ANALYSIS

Alc. 13.6%
RS. 2.2 g/L
pH. 3.19
TA. 7.56 g/L

CELLARING

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



COLOUR

Pale yellow in colour.

NOSE

Intense, vibrant aromas of passionfruit, lime zest and lemongrass leap from the glass, supported by notes of freshly crushed herbs and a touch of wet-stone minerality.

PALATE

This upfront, in-your-face drop captures the essence of Marlborough Sauvignon Blanc. Passionfruit and lime zest flavours combine with mouthwatering intensity and juicy acidity, giving way to a long, zesty, lip-smackingly good finish.

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

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