

the
BETTER HALF

2019

Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

Colour

Pale yellow.

Nose

Vibrant and zesty fruit aromas of pink grapefruit, peach and nectarine along with lighter hints of passion fruit.

Palate

This quintessentially zesty Marlborough Sauvignon Blanc is incredibly lively on the palate and also generously layered with mouth-watering tropical fruit flavours and a lip-smacking finish.

Vintage & Winemaking Notes

A wet winter left soils well hydrated then mild spring temperatures kicked off strong early canopy growth. Flowering was slightly earlier than average with Sauvignon Blanc flowering by late December. A spell of damp weather during flowering affected pollination and meant the bunches were open with lots of smaller berries in them. After the wet winter and spring, the last significant rain of summer was on Christmas day when 27mls fell. For the rest of the growing season the warm dry weather was perfect for growing disease-free fruit and led to an early harvest. The dry summer had reduced the size of the berries and so crops were a bit lighter than early estimates had predicted. Vintage itself was really concentrated with all fruit harvested over 22 days compared to the 33 days in 2018. The 2019 harvest is of very high quality with pristine fruit and great flavours. Sauvignon Blanc flavours will be very concentrated and in a riper style than the past two vintages.

Food Match

Enjoy with fresh mussels sautéed in a white wine and garlic broth topped with a sprinkle of parsley. Or enjoy classic Kiwi style with homemade chunky chips with flaky sea salt and fresh pan fried groper with freshly squeezed lemon juice.

Cellaring

Best enjoyed while young and fresh! However you can certainly cellar this wine in a dark cool environment for 1-2 years and still be well rewarded.

Wine Analysis

Alc: 13.0% pH: 3.25 TA: 6.08 g/l RS: 3.1 g/l



George Elworthy, Winemaker

The Better Half Wines

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