

the
BETTER HALF

2020

Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

Colour

Pale yellow.

Nose

Immaculate aromas of guava and lemon zest along with peach, passionfruit and lemongrass jump out of the glass.

Palate

This quintessentially refreshing Marlborough Sauvignon Blanc is vivacious on the palate and full of mouth-watering tropical fruit flavours and a lip-smacking finish.

Vintage & Winemaking Notes

The season started off cool, but temperatures quickly warmed up leading to an early, quick flowering. We saw our last rain of summer just before Christmas and early January was marked by ash clouds drifting across from the Australian bushfires. However, the season warmed up in February, the hills started to brown off, and the grapes ripened nicely, looking clean, ripe and full of flavour. The nights cooled off slightly in the week leading up to harvest allowing extra time for that last ounce of flavour development. Vintage was a surreal experience with the country heading into lockdown because of Covid-19. Thankfully, harvest was permitted to continue and all hands in the vineyards and winery pulled together to bring the harvest in safely and in good condition. The weather played its part superbly. Apart from stress caused by the virus, the actual harvest was a breeze with some of the best condition fruit we have ever seen.

Food Match

Enjoy with fresh mussels sautéed in white wine (you know which one to choose!) and garlic topped with a sprinkle of parsley. Or enjoy Kiwi style with fresh caught fish and homemade chunky chips with flaky sea salt and a squeeze of lemon.

Cellaring

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

Wine Analysis

Alc: 13.5% pH: 3.26 TA: 6.39 g/l RS: 2.2 g/l



George Elworthy, Winemaker

The Better Half Wine

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