

2019 MARLBOROUGH SAUVIGNON BLANC

Winemakers Notes

As always, with this label we are attempting to capture the ‘essence of Marlborough’. We have selected various parcels of fruit to craft this wine, from the different sub-regions that make up the world’s favourite growing area for the variety. Each site adds a different aspect to the finished product, thus allowing us to give you an overview of what this wonderful region can achieve with Sauvignon Blanc.

Analysis

Alc 12.5% Acid 7.5g/L Res Sugar 3.0g/L pH 3.30

Tasting Notes

Colour: Marlborough Sauvignon Blanc is always very pale when it is young. As this wine ages, it will develop straw and green-gold tints.

Bouquet: A melange of gooseberry, passionfruit, and nectarine backed with a touch of sweat. This is all woven together by a delightful herbal lift.

Palate: This wine has a wonderfully inviting palate. It is rich and fleshy, yet retains classic Marlborough Sauvignon Blanc raciness.

Cellaring

Marlborough Sauvignon Blanc is always at its best in the first 24 months after vintage. The wine will age gracefully for a number of years, but the aromas and flavours will change.

Food Matches

Young Sauvignon Blanc is a very refreshing aperitif. It is also a great accompaniment to seafood dishes, especially mussels, oysters and squid.

Independent Reviewer's Comment

“It’s fabulously fruited and expressed on the nose showing green rockmelon, apricot, feijoa and lemon peel characters. The palate delivers excellent fruit intensity and vibrancy together with fine texture and zesty acidity, finishing long and refreshing.” Sam Kim

Awards

91 Points/4 ½ Stars - Wine Orbit, March 2020