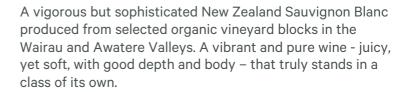


SELECT BLOCKS:

Marlborough Sauvignon Blanc 2021





INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Sub region	Wairau Valley & Awatere Valley
Clonal Selection	Various
Harvest method	Machine, 90% reductively handled.
Harvest date	19 th – 25 th March
Processing	Crush – de-stemmed
Fermentation vessel	Stainless Steel
Fermentation	At cool to moderate temperatures with selected yeast and a small amount (5%) wild.
Malolactic	None
Maturation	2 months on lees
Fining	Pea Protein
Filtration	Yes







SELECT BLOCKS:

Marlborough Sauvignon Blanc 2021



TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/L
рН	3.24
Residual sugar	4.4 g/L

WINEMAKER NOTES

Tasting Note

A gentle nose of lime, nettle, honeydew melon and mineral. Hints of sweet nectarine.

Spice, lime and moss with tarragon and lemongrass. Orange blossom and pear finishing with a lingering mandarin note. Juicy, yet soft, with good viscosity and volume.

Recommended food	Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infuse olive oil.
Recommended cellaring	0-5 years
First vintage	2020
AWARDS	
SILVER MEDAL	San Francisco International Wine Competition 2021
93 POINTS	Cameron Douglas MS, www.camdouglasms.com
2022 Top Pick	Mathew Jukes
90 POINTS	Decanter World Wine Awards 2022



