



2020 SAUVIGNON BLANC

WINEMAKER COMMENTS

The 2020 vintage in Central Otago was a challenge in many respects, not only weather and yield wise but also with the arrival of the COVID-19 pandemic and a nationwide lockdown on the eve of harvest. Despite the challenges thrown at us, we consider ourselves fortunate to have a pristine crop and a dedicated team to pick for our inaugural vintage of Sauvignon Blanc.

On the nose you will be greeted with some familiar varietal characteristics of lemongrass, guava, honeydew melon, fennel bulb and grapefruit zest, alongside a warm bruiche note derived from barrel fermentation and lees stirring post fermentation. These barrel ferment characteristics flow on to the mouthfeel of the wine, where typical bright Central Otago acidity is somewhat tempered and balanced mid-palate by a gentle creaminess and textural interest before finishing with a refreshing dryness.

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Mass Selection Sauvignon Blanc, from a single certified organic vineyard in the Queenseberry sub-region.

WINEMAKING

Handpicked and whole bunch pressed. Cold settled before racking to seasoned 500L French oak barrels. Some solids were retained in a small portion of the barrels to promote aromatic and textural interest. Natural fermentation followed by occasional lees stirring to build palate weight.

ANALYSIS

Alcohol: 13.0%
Ph: 3.25
Acid: 8.3
Sugar: 3.25g/L

CELLARING POTENTIAL

Best enjoyed whilst young and vibrant.

FOOD MATCH

Pan seared Blue Cod fillets with fennel and pink grapefruit salad.