

CLASSICS:

Marlborough Sauvignon Blanc 2021

This is a classic Marlborough Sauvignon Blanc which is consistently produced in a fuller, riper, softer style that develops well. Clean, fresh and tropical, with fruit from several vineyards situated throughout Marlborough.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	Predominately MS
Harvest method	Machine
Harvest Dates	20th March to the 5th of April.
Harvest Analysis	Various
Processing	Crushed and de-stemmed.
Fermentation vessel	Stainless Steel tanks
Fermentation	Inoculated and wild (approx. 10%) yeasts. Temperature range 12-21C
Malolactic	No
Fining	Gelatine
Filtration	Yes







CLASSICS:

Marlborough Sauvignon Blanc 2021



TECHNICAL NOTES

Alcohol	13.0%
TA	6.5 g/L
рН	3.32
Residual sugar	3.5 g/L

WINEMAKER NOTES

Tasting Note

Room-filing aromas of black currant, mandarin and grapefruit rise from the glass to be joined by complexing tropical notes and sweet herbs.

The entry is fresh and juicy with layers of lime, passionfruit, rock melon, blackcurrant and a touch of red bell-pepper on the finish. Sweet ripeness rides through the palate complimented perfectly by a zesty drive and real focus. Medium weight and good breadth.

Recommended food

The perfect partner for seafood.

First vintage	1991
---------------	------

AWARDS

DOUBLE GOLD	China Wine & Spirits Awards 2021
91 POINTS	JamesSuckling.com, Sept 2021



