



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE SAUVIGNON BLANC 2021

TASTING NOTES

A striking nose with layers of lemon and lime, cut herbs, floral notes and passionfruit. A portion of this wine underwent barrel fermentation giving weight in the mid-palate with aromas of toast and brioche leading to a complex, lengthy finish.

VINTAGE OVERVIEW

Flowering commenced in the first week of December. During this period, the region experienced less than perfect flowering conditions which resulted in a lower-than-average potential yield. Balance of yield to canopy health was excellent. January, February, and March produced some of the driest months ever recorded with picking beginning in the last week of February and concluding in the last week of March culminating in one of the earliest vintages in the region and also one of the most exceptional harvests we have seen. The warm fine weather through the late summer provided exceptionally clean and healthy fruit, creating the a riper spectrum of tropical fruit flavours, this provided the winemakers with an extensive array of complimentary blending components from which to assemble some fantastic wines. The resulting wines from the 2021 vintage have wonderful fruit concentration aromatic power and defining elegance which are all hallmarks of this outstanding vintage. The elegance and poise seen from the 2021 wines will truly make this one of the most celebrated years for some time.

VINIFICATION

The grapes were harvested in the cool hours of the morning and left on skins for six hours before gentle pressing. Some of the juice was fermented with cultured yeast in stainless steel vats at low temperatures, and a portion was fermented in new and old oak barrels with wild yeast. Following fermentation the wine was left on lees for two months before being blended and finished for bottle.

FLAVOUR PROFILE

Passionfruit



Citrus



Pastry

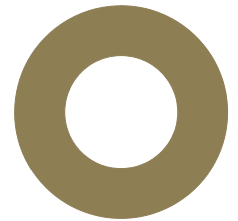


Mineral



VINEYARD COMPOSITION

Home



TECHNICAL DATA

Harvested 15 March 2021

Alc	13.2%
RS	1.6 g/L
TA	8.4g/L
pH	3.12



Marlborough,
New Zealand



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE SAUVIGNON BLANC 2018

TASTING NOTES

This wine continues to amaze us with its mix of power and elegance. Upfront nettles, a touch of minerality combine with blackcurrants and passion fruit notes with a subtle salt character on the palate.

VINTAGE OVERVIEW

One of the last picks to come into our winery. Increased attention to detail from the viticulture team ensured that the grapes achieved optimal acid balance and sugar ripeness, as well as physiological ripeness. This has resulted in clean elegant wines, that show great concentration and poise from a challenging vintage. Fine weather towards the end of March allowed the development of a riper spectrum of tropical flavours.

VINIFICATION

These grapes were sourced from our Longbend vineyard situated in the Dillon's Point area of Marlborough. The soils are typically high in saline and give the finished wine a very unique character. The vineyard is distinctive in that it runs East West, producing contrasting flavour profiles.

The grapes were harvested in the cool hours of the morning and left on skins for six hours before gentle pressing. The juice was fermented with cultured yeast in stainless steel vats at low temperatures, following fermentation the wine was left on light lees for two months before being finished for bottle.

ACCOLADES



VINEYARD COMPOSITION

Longbend



TECHNICAL DATA

Harvested 3rd April 2018

Alc	13.5%
RS	1.9g/L
TA	7.1g/L
pH	3.47



Marlborough,
New Zealand