



WINE OF NEW ZEALAND
MUSSEL BAY

SAUVIGNON BLANC 2020



Vintage:	14 th March – 10 th April 2020
Region:	Marlborough, New Zealand
Wine Analysis:	Alcohol 13.0%, pH 3.16, TA 7.15
Residual Sugar	3.5g/l
Vineyards:	Awatere 73% - Wairau 27%

Vintage

We were incredibly lucky to be granted permission to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's Sauvignon Blanc with our signature fresh natural acidity and intense fruit flavours. We had fairly stable weather during Sauvignon Blanc flowering, with a small amount of rain affecting some of the later flowering areas, resulting in lighter crops and intense flavours. The Sauvignon Blanc produced from this vintage has concentrated fruit flavours, with a vibrant pure palate and an elegant fresh finish.

Winemaking

Carefully selected parcels of Sauvignon Blanc were selected from our Awatere and Wairau Valley vineyards, where they were harvested at optimum ripeness. At the winery, the fruit was gently pressed and clarified, after which the clear juice was inoculated using a range of selected yeasts. Long cool fermentation in stainless steel tanks retained the vibrant, fresh characters Sauvignon Blanc is known for. After fermentation, the wine was blended, stabilised and filtered in preparation for bottling.

Winemaker's tasting notes

The different parcels of Sauvignon Blanc have been combined to make a wine that is brimming with pure fruit flavours. The nose is lifted and fresh with notes of passion fruit, blackcurrant leaf and fresh herbs. The sweet fruit characters and crisp acidity, combine to create a palate that is fresh with a zesty mineral finish.

Food Pairings: Enjoy with fresh seafood.