

Marlborough Sauvignon Blanc 2018

Along the length of our North and South Islands, the cool clear waters of the Pacific Ocean carve deep natural coves into the landscape. Intriguing for its unrivalled tranquillity, this spectacular eastern coastline of New Zealand is also renowned for its exceptional wines. In these beautiful, but harsh, conditions our vines struggle for survival, producing low yields of high quality fruit with concentrated flavours.

Vintage Report

The growing season in Marlborough started out warm and dry, resulting in very even flowering and ultimately balanced vines with the right amount of crop to get them through to harvest. The warm weather continued through Spring and Summer, with periodic rains which kept the vines hydrated through the warm growing season. The warmer conditions meant that harvest started around two weeks earlier than the previous year and the fruit harvested was highly aromatic, with a vibrant pure palate.

Winemaking

Individual parcels of Sauvignon Blanc were selected for this wine from our vineyards in the Awatere and Wairau Valley. The parcels were harvested and fermented separately, using selected yeast strains for Sauvignon Blanc to enhance varietal character. A long, cool fermentation took place over four weeks, with the parcels then being blended and stabilised, prior to bottling.

Winemaker Tasting Notes

Parcels from the Awatere Valley and Wairau Valley together combine to create a wine brimming with varietal character, balance and elegance. The nose is lifted and fresh with notes of passionfruit and grapefruit. The sweet fruit characters on the palate and fresh acidity combine to create an expressive, lively Sauvignon Blanc.

Beautiful with barbequed seafood – especially prawns, fish and also mezze plates.

Wine Analysis

Harvest Date: 24th March - 8th April 2018

Vineyard: Marlborough

Alcohol: 12.5% Residual Sugar: 3.5g/l

Total Acidity: 7.35 pH: 3.31



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