



## 2021 Sauvignon Blanc

### Tasting Notes

A complex and textural wine from the gravels of our Waipara riverside home - dense with flavours of summer, fresh citrus, tangerine zest, granny smith and wet river gravels.

The palate has silky texture that is balanced by the refreshing acid backbone and cleansing tannins. Flavours follow through from the nose, Kaffir lime, Meyer lemon, crunchy stone fruits and underlying tropical flavours.

**Final Wine:** Bottled: 28/10/2021 Alc:13.6%. pH:3.02 TA:7.28g/l RS:4.5g/l

### Vineyard & Winemaking

Winter 2020 was the mildest on record on our site and this meant the vines became active earlier than normal. The region was hit with two frost events in the spring, the 30th of September event luckily missed our vineyards, but we were lightly touched on our lower terraces during the 16th of October event. We had reasonable weather over flowering with only a few cool showery periods which meant a relatively good fruit set. The new year started with some dry mild days and cool nights for January but warmed up with some typical north canterbury winds for Feb and early March, this pushed ripening along and we picked our first fruit on the 17th of March, our second earliest harvest. The weather over the harvest period was very settled but dry. This allowed us to pick our parcels of fruit without too much external pressure, meaning we were able to let the fruit hang until acid, phenolics and brix all lined up nicely. The resulting wines show great typicity, with concentrated fruit, bright acid, and great structure.

All fruit is estate grown organically. We are looking for a combination of ripe flavours, bold acidity, and satisfying texture. We pick the fruit from each of our three terraces individually and they remain separate for all the vinification.

66% of the final wine is vinified in stainless steel tanks, to preserve the crisp fruit profile and to protect the distinctive thiols of our Sauvignon Blanc. The remaining 33% of the wine is fermented with high solids, with wild yeast in old French oak. This brings in the complexity of texture and minerality to the final wine.

After three months maceration on lees all components were blended and stabilized in early spring.