



Petal & Stem

SAUVIGNON BLANC
MARLBOROUGH 2021

Journey into the wildflowers, a secret world between the vines, where insects dance from petal to stem, a flourishing ecosystem amongst the rows. It's all part of the bigger picture to protect our vines and keep pests away naturally. So as you're busy enjoying this wine, remember our little friends between the flowers who help us to do things both differently, and beautifully.

TASTING NOTE

- Bouquet:** The wine is brimming with pure fruit flavours of guava and passionfruit, that dance out of the glass.
- Palate:** The fruit characters on the nose are harmonious on the palate, with underlying notes of grapefruit and blackcurrant leaf, combining to create a wine that is refreshingly zesty and nicely balanced on the finish.
- Food Match:** Enjoy with fresh seafood and summer salads.

VINTAGE SUMMARY

The 2021 growing season started with some late spring frosts and challenging weather over the flowering period, which resulted in moderate crops throughout the region. These moderate crops, coupled with a warm and stable end to the growing season, set us up for an early start with superb fruit. With clear warm days during March, it meant we could pick at our leisure without any pressure from the elements.

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 Marlborough 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 yeast. A 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 before bottling.

Harvest Date: 12th March - 9th April 2021
Alcohol: 12.5% **pH:** 3.35
Residual sugar: 4.3 g/L **TA:** 7.0 g/L

