

esk valley.

ESK VALLEY, MARLBOROUGH SAUVIGNON BLANC 2015



VINEYARD DESCRIPTION

Vineyard sites in the warm Wairau Valley (70%) and further south in the cooler Awatere Valley were selected for this wine. The Wairau vineyards are from the "Southern Clays" sub region with the heavier soils providing structure and body to the blended wine. The Awatere Valley vineyards are planted on gravelly free draining soils and due to the cooler nature of these sites, pungent notes of nettle, gooseberry, citrus and pea pod are found in the finished wine. The vineyards are all carefully managed with shoot and crop thinning to limit yield and maximise quality.

WINEMAKING

The individual vineyard parcels were harvested and transported to the winery for immediate crushing to capture the freshness of the fruit. Fermentation was conducted at cool temperatures utilising selected yeast strains. Post fermentation the wines were left on lees to gain richness and complexity before blending and bottling in August 2015.

WINEMAKER'S COMMENT

This is a very intense and powerful wine. True to its Marlborough origins, its flavours are a mix of ripe tropical fruits, citrus and cooler notes of green fruits and fresh herbs. It is rich and full bodied but a crisp dry finish provides freshness and length.

FOOD MATCH

This dry wine is a perfect match for most seafood and many Asian-styled dishes.

IDEAL DRINKING

Enjoy from 2015 – 2017

TECHNICAL DETAILS

Region: 100% Marlborough
Varieties: 100% Sauvignon Blanc
Alcohol: 13.5%
pH: 3.38
Total acidity: 6.79g/L
Residual sugar: 2.7g/L
Barcode: 9414416001413

