

esk valley.

ESK VALLEY, MARLBOROUGH SAUVIGNON BLANC 2016

AWARDS & ACCOLADES

Gold – Air New Zealand Wine Awards 2016

Gold – NZ International Wine Show 2016

VINEYARD DESCRIPTION

Vineyard sites in the warm Wairau Valley (75%) and further south in the cooler Awatere Valley were selected for this wine. The Wairau vineyards are mostly 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 pressing to capture the freshness of the fruit. Fermentation was conducted at cool temperatures utilising selected yeast strains and post fermentation the wines were left on lees to gain richness and complexity before blending and bottling in August 2016.

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 2016 – 2019

TECHNICAL DETAILS

Region: 100% Marlborough

Varieties: 100% Sauvignon Blanc

Alcohol: 13.5%

pH: 3.35

Total acidity: 7.5g/L

Residual sugar: 2.15g/L

Barcode: 9414416001413

