



2019 SACRED HILL MARLBOROUGH SAUVIGNON BLANC

This Sauvignon Blanc reflects our roots, always looking to the land first to craft world-class wines that taste like adventure feels. From our vineyards in Marlborough, this quality wine is made to share.

VINTAGE SUMMARY

2019 vintage is one of the best we've seen in decades. A combination of the hot summer and lower fruit yields meant that the harvest occurred around two weeks earlier than the long-term average. Fruit was in perfect condition across all Marlborough varieties loaded with intensity. Harvest was completed within three weeks, with only one minor rain event that bought about a small pause.

Our Sauvignon Blanc fruit achieved good ripeness resulting in wines with a strong tropical expression of fruit and exceptional intensity.

WINEMAKER'S NOTE

Displaying a pale yellow/green hue in the glass, this wine offers aromas of nectarine, guava, passionfruit and nettles with subtle fresh kelp and mineral notes. The immediate fleshiness on the palate unfolds to reveal persistent stone-fruit and nettle flavours accompanied by a lively vein of zesty acidity. Vibrant and fresh, this wine is to be enjoyed young.

VINIFICATION

Grapes harvested in the cool of night were gently pressed and the juice immediately clarified to provide good fermentation conditions. Select strains of yeast were added to fully capture the evolution of Sauvignon Blanc flavours. The fermentation was conducted at very cool temperatures to retain the intense aromatic flavour expression. This classic Marlborough Sauvignon Blanc received minimal handling prior to blending, filtration and bottling and is unfinned.

TECHNICAL DETAILS

Variety:	Sauvignon Blanc
Food Matches:	Fresh fish and shellfish and white meat dishes
Cellaring:	Best consumed young, but will cellar for 3 – 5 years
RS:	4.5 g/L
Alcohol:	12.5%
pH:	3.08
TA:	6.8g/L

Marlborough,
New Zealand

