



SACRED HILL RESERVE

2019 SACRED HILL RESERVE MARLBOROUGH SAUVIGNON BLANC

As adventurers and explorers we love seeking out the best vineyards to create our Reserve wines. We team pure, intense fruit from Marlborough with attentive winemaking, to make seriously special wines.

VINTAGE SUMMARY

2019 vintage was 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

Aromas of peach, nectarine, lychee and citrus fill the glass. Hints of baking spices from the French oak barrels add to the complexity. The palate shows excellent weight and power with lemon zest and lemon cheesecake flavours lingering through to the finish.

VINIFICATION

Fruit was farvested from two premium Marlborough vineyards in the cool of hours of the early morning. The juice was then clarified and moved to French oak barrels (20% new) for fermentation. The wine was aged for 8 months before being filtered ready for bottling.

TECHNICAL DETAILS

Variety:	Sauvignon Blanc
Food Matches:	Fresh fish and shellfish
Cellaring:	5 years
RS:	3.0 g/L
Alcohol:	13.0%
pH:	3.18
TA:	7.45 g/L

Marlborough,
New Zealand

