



2020 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

Marlborough experienced a classic cool climate growing season leading into the 2020 harvest. A mild winter merged gently into an early spring, followed by a cooler start to summer. Our Sauvignon Blanc lapped up the sunshine in the second half of the summer, which hit record temperatures, resulting in superb ripening conditions. Our diverse range of vineyards spread across several microclimates, ensured that we harvested each parcel of fruit at their best expression, with some great intensity seen in all varietals.

WINEMAKER'S NOTE

This wine displays classic Marlborough Sauvignon Blanc aromas of lime, passionfruit, mango, nettle and jasmine with a hint of minerality. The vibrant palate offers excellent texture with a zesty zing leaving persistent flavours of lime, nettle and flint.

VINIFICATION

Grapes harvested in the cool of the night were gently pressed and the juice clarified quickly to retain maximum aromatic expression. Ferment was undertaken at cool temperatures over several weeks using select strains of yeast to fully capture the intensity of this vibrant Sauvignon Blanc. The wine received minimal handling prior to blending, filtration and bottling.

TECHNICAL DETAILS

Variety:	Sauvignon Blanc
Food Matches:	Seafood, white meats or as an aperitif
Cellaring:	1 – 3 years
RS:	4.2 g/L
Alcohol:	13.0%
pH:	3.05
TA:	8.1g/L

Marlborough,
New Zealand

