

TASTING NOTE

SOUND OF WHITE

2019 BARREL FERMENTED SAUVIGNON BLANC

CATALINA
SOUNDS

MARLBOROUGH
NEW ZEALAND

WINEMAKER COMMENTS

The 2018/2019 growing season wrapped up with exceptionally clean fruit and low yields that developed excellent concentration and flavour. January through March was hot and dry with little rainfall and combined with the low yields, meant harvest started earlier than usual. It also allowed picking decisions to be made in the vineyard on flavour and reaching optimum ripeness.

Our gentle approach to winemaking brings a different expression of Sauvignon Blanc. The wine shows reserved aromas of ripe citrus peel, stonefruit, lanolin and flint. The mid-palate is finely textured with mouthwatering acidity supporting the wine to give it definition, length and flavour.

Matt Ward

GEOGRAPHICAL INDICATION

100% Sound of White Vineyard, Waihopai Valley, Marlborough.

VINEYARD

As the Sound of White vineyard matures, we're finding the best parcel of Sauvignon Blanc coming from D Block. The block is planted on silty, clay loams and provides structure and density in the wine. We maintain low yields in D block, helping achieve clean, ripe, concentrated flavours in the fruit.

WINEMAKING

Winemaking is intended to be minimal for these wines. Handpicked fruit was gently whole bunch pressed to tank (briefly), before being run to large 4000L French oak foudntres and a handful of 500L puncheons for an uninoculated fermentation. The wine was then left un sulphured on heavy lees for 10 months before blending and bottling. A portion underwent malolactic fermentation for added complexity and texture.

ANALYSIS

Alcohol 12.5%
pH 3.30
Acid 7.6g/L
Sugar <1.0g

CELLARING POTENTIAL

Enjoy over the next 5-8 years when cellared correctly.

FOOD MATCH

Try with poultry and richer seafood dishes.

