

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2019 SOUND OF WHITE BARREL FERMENTED SAUVIGNON BLANC

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, stone fruit, lanolin, and flint. The mid-palate is finely textured with mouth-watering acidity supporting the wine to give it definition, length, and flavour.

GEOGRAPHICAL INDICATION

100% 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. Hand-picked fruit was gently whole bunch pressed to tank for 24 hours with only a small addition of sulphur before being run to 500 L French oak puncheons for an uninoculated fermentation. The wine is then left unsulphured on heavy lees for 10 months before blending and bottling. A portion of the wine has gone through malolactic fermentation for added complexity and texture.

ANALYSIS

Brix: 21-22
Ph: 3.21
Acid: 7.6 g/L
Sugar: <1 g/L

FOOD MATCH

Try with poultry and richer seafood dishes.