

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2020 SOUND OF WHITE SAUVIGNON BLANC

The 2019/2020 season will be one to remember for many reasons. Spring started out with mixed weather – cool temperatures, strong north-west winds, rain and a healthy dose of sunshine which became settled warm weather through flowering in December, ensuring a modest fruit set. Late January into February was hotter than average and very dry, then eased into classic Marlborough warm days and cool nights. Those warm days and cool nights help to express the unique fruit profile of Marlborough with fresh, juicy acidity to match.

The fruit for the 2020 Sound of White Sauvignon Blanc is sourced exclusively from our Sound of White vineyard and several different blocks within the vineyard. Integrated aromatics of black current, kaffir lime leaf and guava are supported by juicy minerality, softly balanced texture and a beautiful finish to tie it all together.

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough.

VINEYARD

Fruit was sourced from three separate blocks within Sound of White. 'D' block at the foot of the Pinot Noir block on the hill, has a high clay content and brings richness and density to the wine, where 'A' block at the northern end of the vineyard brings fruit purity. The balance from 'E' block, where plantings run East – West as opposed to North - South was picked last on the 9th of April and threads an 'alpine herb' note through the wine – synonymous with Sound of White Sauvignon.

WINEMAKING

62% of the blend (both A and E blocks) are fermented slowly in stainless steel tanks to retain aromatics and varietal purity. 30%, from D block is fermented very warm in a large 5700 L French Oak cask, with indigenous yeast that adds complexity and interest to the wine. A small 8% portion is declassified from the barrel ferment programme and added for enhanced texture. The wines rested on lees for almost 10 months before blending and bottling prior to harvest in March 2021.

ANALYSIS

Alcohol: 13%
Ph: 3.23
Acid: 6.5 g/L
Sugar: <1 g/L

FOOD MATCH

Smoked or grilled fish, salmon rillette and goat cheeses, creamy pasta and pesto dishes.