

TASTING NOTE

SOUND OF WHITE 2017 SAUVIGNON BLANC

CATALINA
SOUNDS

MARLBOROUGH
NEW ZEALAND

WINEMAKER COMMENTS

The 2016/17 growing season started perfectly and the promise of a text book harvest was high, with a dry warm windy summer and abundant fruit. Just prior to harvest a series of irregular rain events through March and again in April necessitated quick thinking and pragmatic harvest decisions to bring fruit into the winery in healthy condition. The terrific start to the season and through summer ensured flavours and aromas remained strong. The wine displays an intriguing nose with a smoky oak lift and a complex yet restrained array of tropical fruits, stonefruit and citrus notes with an undercurrent of gentle herbal elements. The palate is textural and soft, yet still framed with a fine acid line giving a precise drive and flavour length. **Peter Jackson**

GEOGRAPHICAL INDICATION

100% Marlborough, sourced exclusively from our Waihoopai Valley Sound of White Vineyard.

VINEYARD

Impeccably managed by Fraser Brown, fruit for this wine was again sourced from within our 3.1Ha 'D' Block at Sound of White Vineyard. This block has a strong clay presence which provides an inherent richness and density to the fruit. We also note a strong site specific aromatic profile from this block which presents as gentle alpine herbs and a mouth watering saline character on the palate.

WINEMAKING

Winemaking could not be easier for this wine. Cloudy juice is run to large 4000L and 5700L French oak foudres for uninoculated, warm fermentation. The wine then sits un sulphured on heavy lees for the next 10 months. As with the 2016, this wine has majorly gone through malolactic fermentation, lending the wine aromatic intrigue and enhanced mouthfeel. A small parcel of skin contact fermented wine was incorporated into this wine for added texture.

ANALYSIS

Alcohol 12.6%
Ph 3.30
Acid 5.0g/L
Sugar Dry

CELLARING POTENTIAL

I expect this wine to look good until at least 2020 and likely beyond.

FOOD MATCH

Try with poultry and pork dishes and heartier seafood meals.

