

TASTING NOTE

2020 SAUVIGNON BLANC

CATALINA
SOUNDS

MARLBOROUGH
NEW ZEALAND

WINEMAKER COMMENTS

The 2019/20 growing season will be one to remember for a number of 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 helped to retain the unique fruit profile of Marlborough with some fresh, racy acidity to match.

Due to the season's low rainfall and high sunshine hours, disease pressure was very low and provided us with beautiful, clean fruit. Nature threw a curveball with Corona virus just as harvest was getting busy, but thankfully we were incredibly privileged to continue, as the fruit quality was rumoured to be the best in over a decade. All fruit was harvested between 19th March - 11th April. Our 2020 Sauvignon Blanc was made with minimal intervention and is vegan friendly. **Matt Ward**

GEOGRAPHICAL INDICATION

100% Sauvignon Blanc from Marlborough, New Zealand
- certified with Appellation Marlborough Wine.

VINEYARDS

Fruit for our 2020 Sauvignon Blanc was predominantly sourced from our estate vineyard, Sound of White in the Waihopai Valley (39%), and five grower vineyards in Fairhall, Renwick and the central Wairau plain. VB Premium (17%), Cresswell (12%), Allen (12%), Bond (8%) and Linford (12%).

ANALYSIS

Alcohol 13.0%
pH 3.21
Acid 7.1g/L
Sugar <1.0g/L

CELLARING POTENTIAL

Enjoy over the next three years or more when cellared correctly.

FOOD MATCH

A range of seafood dishes, hard cheeses and crisp green salads with fresh herbs.

