



2020 Sauvignon Blanc – Pebble Cove

Vintage Report

Despite the very dry conditions in 2020, vines fared far better than the summer of 2019, when a similarly low amount of rain fell in January and February. This season was drier for longer than the previous year, with just 43mm of rain between December 21 and April 21, compared to 185mm in a normal year – do we have those anymore?

March with slightly cooler than average, but with warmer days and cool nights and almost no rainfall the growing season with slightly longer, and the temperature was cooler toward the end, which meant fruit had a fuller flavor.

Winemaking

The fruit for this Sauvignon Blanc was sourced from 7 vineyards from Dillons Point (66%) in the lower Wairau Valley known for its punchy intensity, the Blind River area (25%) and the Awatere Valley (9%) both renowned for producing fragrant wines with an crushed leaf/herbaceous influence. The fruit was harvested at 20 to 22°Brix in very clean condition. At the winery it was pressed with the cloudy juice clarified by floatation. The batches were fermented separately in temperature controlled stainless steel tanks (no oak) at between 11° and 15°C dependent on yeast selection and fermentation dynamics taking 3 to 4 weeks to reach the desired residual sugar.



After fermentation the wine was racked and held on light to help retain freshness. A couple of tanks were held on full yeast lees and stirred weekly for almost 8 weeks to build texture, character and further develop the aromas and flavor profile. The blend was put together (100% 2020 Sauvignon Blanc) and stabilized without the need for extra fining before final crossflow filtration to prepare for bottling.

Winemaker Tasting Notes

Fragrant tropical fruit with a spicy, floral influence and intense ripe grapefruit notes. Parcels from Marlborough create a wine brimming with varietal character, balance and elegance. The nose is lifted and fresh with notes of passionfruit and grapefruit that lead to an expressive mid-palate with refreshing acidity to balance the ripe fruit characteristics. The tropical fruit on the palate and fresh acidity combine to create an expressive, lively Sauvignon Blanc. Beautiful with barbequed seafood – especially prawns, fish, also mezze plates.

Wine Analysis

Alcohol: 12.5%
pH: 3.32
TA: 7.66