



2020 **MARLBOROUGH** SAUVIGNON BLANC

LIFESTYLE RANGE

2020 VINTAGE

TASTING NOTES

The 2020 vintage exhibits capsicum, passionfruit and stonefruits. The pallet has great weight and structure.

Wine Analysis

Vintage 2020 • Alcohol 13% • pH 3.17 • TA 7.8g/L • G/F 4.2g/L

Viticulture and Winemaking

Marlborough 2020 will be a vintage remembered for a number of reasons, mainly for being the vintage that was harvested during a world pandemic.

New Zealand went into Level 4 lock down on midnight March 25th, which was the most critical time for harvest.

Despite these unprecedented circumstances, the harvest was of exceptional quality, some of the best the region had seen in years. Overall, the Marlborough growing season was slightly longer and temperatures cooled toward the end of the season resulting in fuller flavoured fruit. A warm spring allowed the vines to evade frost, while an above-average rainfall lead to early flowering. The last significant spell of rainfall was mid-December with only 21mm between then and the end of harvest. Luckily the temperatures in January and February were more moderate than compared to the previous year, which reduced some of the effects of drought and lead to healthy fruit.

The 2020 harvest, despite some unusual circumstances have produced some exceptional wines!

Food Matching

We recommend this crisp Sauv Blanc to be paired with an asian style prawn pad thai marinated in a ginger garlic sauce.

Awards and Reviews

5 Star Rating, Peter Saunders Review May 2020



"A nice easy-drinking warm-day wine as a refreshment and as a partner to light, finger food"
Peter Saunders Review 2020