



2016 'Altitude' Sauvignon Blanc Marlborough (Sustainable)

SOILS	FRIABLE SILT LOAM OVER CLAY GRAVELS
ALCOHOL	13%
T.A	6.3 G/L
RS	2 G/L
BRIX	23.3
PH	3.30
HARVEST DATE	8 APRIL 2016

Winemakers' notes:

Vineyard: Sourced from the Saint Maur Vineyard in the Southern Valleys, the shallow, fast draining, low fertile soil helps to produce lush, aromatic, ripe wines with structure. The grapes were thinned to one bunch per shoot to increase concentration and flavour. All leaves were removed from the fruiting zone to achieve maximum ripeness and to avoid any unripe characters.

Winery: The grapes were handpicked and whole bunch pressed directly into concrete egg tank (40%) and seasoned French oak barrels (60%) for wild fermentation. The wine was then aged on full yeast lees for 10 months and stirred regularly with a small portion going through malo-lactic fermentation. Unfined with a light filtration prior to bottling.

Tasting notes:

Colour: Bright gold.

Nose: Delicate yet complex with aromas of lemon balm, citrus pith, honey dew melon, pineapple, and white peach combined with toasty notes and dried herbs.

Palate: Granular texture with excellent concentration. Balanced with juicy citrus notes, wet stone, chalky flavours and crisp salinity. Extended lees ageing has added breadth, providing complexity and elegance.

The wine is a perfect pairing with pan fried white fish, grilled scallops with burnt butter and sashimi. Drink between 2017 and 2022.

Winemakers: David Clouston & Sanna Stander