



WILDSONG

SAUVIGNON BLANC

MARLBOROUGH 2019

Wildflowers blooming between the vines signal something natural is happening in our vineyards in Marlborough, New Zealand. These vineyards have a harmony, an energy and uniqueness about them that we believe you can taste in our wines.

Growing wildflowers encourages beneficial insects and wildlife above and below the ground helping to create a diverse and complex eco-system, which in turn helps grow healthy vines and grapes with a natural resilience. This is the basis of sustainable and organic grape growing, maximising nature's own strengths by managing our practices to ensure a pristine growing environment

VINEYARD

The vineyard is situated in the upper Wairau River Valley on several old river terraces laid down centuries ago. Planted on silt over free draining alluvial gravels, it has plenty of horsepower available to ripen Sauvignon Blanc in a way that captures the essence of Marlborough. Cool nights and hot days mean the bright acidity is protected and the flavours and aromatics are lifted.

Marlborough in Autumn 2019 was dry and warm. Blocks were carefully managed with shade provided by a little extra leaf cover seen as a real benefit and essential in retaining bright flavours and acidity.

WINERY

Fruit for the Wildflower Sauvignon Blanc was harvested in the cool of the morning and pressed immediately to ensure the juice was as fresh and pristine as possible. It was then settled and racked to tank for a cool fermentation. The lower ferment temperatures ensured the fruit intensity, prized in Sauvignon Blanc, was preserved.

TASTE

Gooseberry, bell pepper, lime, passionfruit, tropical fruits and a lovely flintiness. This wine is lively and expressive with excellent flavour persistence.

Alcohol: 12.5%

pH: 3.3, **TA:** 6.53 g/L, **RS:** 2.0 g/L

Allergens: Contains Sulphites



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