



## Marlborough Sauvignon Blanc 2019

Southbank Estate wines are sourced from vineyards bordering the rugged, mineral-rich banks of the Wairau River in Marlborough. Long summer days, cool nights and free-draining soils provide optimal growing conditions, allowing our grapes to ripen slowly and develop full concentrated flavours.

### VINTAGE INFORMATION

**Harvest date:** 14<sup>th</sup> March – 15<sup>th</sup> April 2019

**Alc:** 12.5%

**TA:** 7.2

**pH:** 3.16

**Residual Sugar:** 4.0 g/l

**Vineyard:** Marlborough

### Vintage

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain towards the end of December, but then no further rain until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started in mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimal ripeness.

### Winemaking

Individual parcels of Sauvignon Blanc were selected from our Awatere Valley vineyards, where they were harvested separately at perfect ripeness. At the winery, the fruit was destemmed, gently pressed and settled, after which the clear juice was inoculated with carefully selected yeast. A long cool fermentation in stainless steel tanks enhanced the fruit flavours this Sauvignon Blanc is known for. The wine was then blended, stabilised and filtered in preparation for bottling.

### Tasting Notes

The different parcels of Sauvignon Blanc have been combined to make a wine that is brimming with pure fruit flavours. The nose is lifted and fresh with notes of passion fruit, blackcurrant and fresh herbs. The sweet fruit characters and crisp acidity combine to create a palate that is fresh with a zesty mineral finish.

Enjoy with fresh seafood.

