White’s Bay Sauvignon Blanc, 2019

Samantha Bailey

Classically aromatic with texture and length, this is a fresh and immensely easy drinking Sauvignon Blanc.

UNZF001 Marlborough Marlborough, New Zealand
White 13% Screwcap
100% Sauvignon Blanc

HOW IT’S MADE

The wine is dominated by 50% Awatere Valley fruit, with vineyards located on both sides of the river in three sub-regions. Soils on the south bank are deep silt loams and fertile, while the north bank sites are stoney, shallow silt loams and lighter in structure. A dry and windy climate in this valley leads to small, thick-skinned berries with an emphasis on herbal intensity. Wairau Valley sites in the Rapaura district and the Southern Valleys make up much of the rest of the blend. These are warmer areas and the soils vary between deep fertile loams and gravelly alluvium clays. Fruit from these sites are often more tropical, with some ripe citrus characters. Vines are all managed with vertical shoot positioning and pruned to leave balanced bud numbers and crop levels consistent with individual site capacity. Picking decisions are made entirely on flavor: Skin-contact is minimized and cool fermentations with neutral yeast in stainless steel tanks preserve the crisp, fresh varietal nature of the fruit.

TASTING NOTES

Perfumed with nettle flower and green pepper, with a palate of limes, restrained minerality and a hint of tropical fruit. The wine is sappy, fresh, clean and a very easy drinking wine.

FOOD MATCH

The bright, crispy Sauvignon is a perfect match with all sea besties, from delicately caught seafood to rich and meaty barbecued king prawns.

AWARDS

JWP - 98 pts. (2019)

ALLERGENS

Contains sulfites and no other allergens