

NEW ZEALAND FLAXBOURNE

SAUVIGNON BLANC 2019

Flaxbourne Station was the largest of its kind in New Zealand in the latter part of the 19th Century, producing world famous Merino wool from its sheep. Being passionate about the place and its history, we wanted to build upon the legacy of the past by nurturing the land for generations of the future. Flaxbourne Wines are brimming with flavour and combine the very best of craft and care.

VINEYARD

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December, but then no further 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.

WINEMAKER 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.

WINEMAKING ANALYSIS

Harvest Date: 8th - 15th April 2019

Vineyard: Marlborough

PH: 3.2

Alcohol: 12.5%

Residual Sugar: 3.5g/l

TA: 7.2

