

# NEW ZEALAND FLAXBOURNE

## SAUVIGNON BLANC BLUSH 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 towards the end of December, but then nothing 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

Parcels of Sauvignon Blanc from the Awatere Valley were selected to blend this wine. Individual parcels were harvested when the fruit was at optimal ripeness over a period of 23 days. The fruit was de-stemmed and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off, followed by a long cool fermentation in stainless steel to capture and enhance fruit flavours. Each of the individual parcels were fermented separately using a range of specially selected yeasts to enhance varietal aromatics and structure.

A splash of Merlot was added from one of our Hawke's Bay vineyards to give the attractive pink hue. Once blended, the wine was stabilised and gently filtered prior to 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 bright and crisp with notes of citrus, underpinned by herbs and blackcurrant. The palate is full and lively with juicy fruit characters that is balanced with a long, crisp mineral finish.

Enjoy with fresh seafood, barbequed chicken and salads.

### WINEMAKING ANALYSIS

Harvest Date: 23<sup>rd</sup> March - 15<sup>th</sup> April 2019

Vineyard: Marlborough

PH: 3.21

Alcohol: 12.5%

Residual Sugar: 3.8g/l

TA: 7.0

