



Single Vineyard

SOUTHERN CLAYS, MARLBOROUGH
Sauvignon Blanc 2020

Awards & Accolades

95 points - Sam Kim, Wine Orbit

Winemaker's Comment

This sunny, warm and sheltered site produces intense fruit with powerful aromas of fresh herbs like rosemary and thyme, intermingled with exotic tropical fruits. The palate has an earthy texture from the dense clay soils, with rich flavours of ripe peach and mango, finishing with zesty acidity.

Vintage

A near-perfect growing season led up to 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hang-time of the fruit on the vines to achieve physiological ripeness.

Vineyard & Winemaking

VINEYARD: Maxwell (Grower)

Southern Clays is a special sub-region in the Wairau Valley, Marlborough. The site is located at the base of the dry eastern foothills. The soil type is predominantly clay which retains moisture throughout the growing season and produces intense textural wines. Sauvignon Blanc grapes require plenty of water throughout the growing season, the large leafy canopy helps produce intense tropical flavours and retain natural acidity.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc

ALCOHOL: 13.0%

PH: 3.25

TOTAL ACIDITY: 7.4g/L

RESIDUAL SUGAR: 3.7g/L

FRUIT HANDLING: Skin contact for 4-6 hours to enhance structure

FERMENTATION: Selected yeast strains ideally suited to cool, slow fermentation in stainless steel tanks to retain distinctive sub-regional aromatics

MATURATION: Carefully monitored time on yeast lees to build palate weight and creamy texture

BOTTLED: 08 December 2020

