



Single Vineyard

TAYLORS PASS, MARLBOROUGH
Sauvignon Blanc 2020

Awards & Accolades

95 points - Cameron Douglas MS
95 points - Sam Kim, Wine Orbit
95 points - Bob Campbell MW

Winemaker's Comment

The 2020 Single Vineyard Taylors Pass Sauvignon Blanc has lifted aromatics of fresh garden peas and blackcurrants mingled with herbs such as coriander. On the palate are concentrated flavours of jalapeño and lemongrass, with a punchy finish of lime zest and a hint of gunflint. A key point of interest in this wine is the chalky texture reminiscent of wet river stones.

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: Taylors Pass, Awatere valley, Marlborough
SOILS: Awatere river stones & silt overlaying papa base

The Taylors Pass Vineyard is located on the northern bank of the Awatere River in southern Marlborough. The average vine age is between 14-19 years old. Sheltered from prevailing cool easterly winds, each terrace of the vineyard has varying soil types, stony gravels are nearest the river, whereas the mid-terrace has silt over gravels and the highest terrace is deeper silt over clay-papa base. This patchwork of soil types provides the vineyard with dramatically variable ripening patterns.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc
ALCOHOL: 13.5%
PH: 3.15

TOTAL ACIDITY: 7.7g/L
RESIDUAL SUGAR: 2.8g/L

FERMENTATION: 100% stainless steel fermentation using selected textural and aromatic yeasts

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

BOTTLED: 8 December 2020

