

Sauvignon Blanc

2019

When growing and making this wine we had one clear idea in mind: that it must not taste like Sauvignon Blanc! The majority of the effort went in in the vineyard, doing unthinkable things like shoot thinning, crop reduction, 100% leaf plucking and not considering harvesting until flavours were fully ripe and the skins a glowing gold colour. In the winery we fermented a small portion in old oak and were in no hurry to bottle and release the wine while the flavours were raw and raucous. See what you think.

Immediately obvious is the illustrious straw colour, so different from so many Sauv Blanc's with their in absentia, clear-water appearance. As well-known Auckland wine critic Fiona might well say... "Smells like wine I guess" but I think we can do a little better than that, or can we? Uplifted and expressive aromas of fresh pineapple, crisp nashi pear and spritzig grapefruit skin leap up and soar like an eagle above the glass. Swathes of lily of the valley, wafting up from the back gully add pungency while hot buttered asparagus renders it moreish. Sticky papaya and smooth butterscotch add to the appeal while tiny pink sherbet lollies, summer dried hay and a hint of white pepper call for calm.

There is something slightly Gaga about this wine, for while it wears platform shoes and far-out clothing, it has the voice of an angel. The palate is lush, rounded and powerful with generous flavours; freshly set quince paste, pineapple again and the firm, clean tartness of Granny Smith apples. Bright red tamarillo sinking into warm Banoffee pie and there is a hint too of strawberry filled chocolates, which have no business being there. The balance is exquisite, the 4g/L residual sugar being swept away in a river of bright shining things while the quirky acidity is left lapping on yon shore. Try this wine with a chunk of creamy white Danish cheese.

Technical Information

Harvest Date	26 Mar 2019	Residual Sugar	4.0 g/l
Brix at Harvest	22.7°	Bottling Date	13 Dec 2019
Final Alcohol	13.1%	Release Date	1 Sept 2019
pH	2.89	Cellaring	1-4 years
Total Acid	7.27g/l		

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