

# CATALINA SOUNDS

MARLBOROUGH  
NEW ZEALAND



## 2021 SAUVIGNON BLANC

The 2021 vintage certainly had its nuances compared to vintages over the last decade. Early spring frosts, combined with cool wet weather during flowering had a significant impact across Marlborough, resulting in yields being lower than average across the region. Summer turned out dry and warm, and with low-yields an early harvest was upon us; starting 10 days earlier than 2020. Fruit quality was exceptional this year and the wines certainly reflect this with strong Marlborough typicity.

Fruit was harvested when ripe from our estate and grower vineyards in the cooler part of the day. All the fruit was harvested between the 12th of March and the 10th of April. After pressing the juice was fermented at low temperatures in stainless steel (97%) and a small (3%) portion from our estate in large oak cuvee. All of our vineyards are kept as separate as possible until blending. Post-ferment the wines were left on yeast lees for a touch of added texture before blending and bottling in July 2021.

The wine has subtle alpine herb notes, overlaid with ripe citrus fruit and touches of minerality. The palate is creamy initially, with focussed mid-palate fruit weight and texture. The naturally lower acidity from the 2021 vintage supports expressive and balanced flavours through to a refreshing and lasting finish. Restrained initially, the wine will open up with time in the glass – discover more depth and interest with each sip.

## GEOGRAPHICAL INDICATION

100% Sauvignon Blanc from Marlborough, New Zealand – certified with Appellation Marlborough Wine.



## VINEYARD

The fruit for the 2021 Catalina Sounds Sauvignon Blanc is predominantly sourced from our estate vineyard, Sound of White in the Waihopai Valley (35%), VB Premium (Southern Valley) (22%), Linford (Central Wairau) (15%), Allen (Central Wairau) (9%), Murphy (Lower Wairau) (8%), Nesbit (Wairau) (5%), Bond (Central Wairau) (3%), Kennedy (Lower Wairau) (3%).

## ANALYSIS

Alcohol: 13.0  
Ph: 3.26  
Acid: 6.4 g/L  
Sugar: 2.6 g/L

## CELLARING POTENTIAL

Enjoy over the next 3 years or more when cellared correctly.

## FOOD MATCH

A range of seafood dishes, hard cheeses and crisp green salads with fresh herbs.