

DURVILLE

MARLBOROUGH SAUVIGNON BLANC 2021

TECHNICAL NOTES

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

The Hammond, Trolove, Wilson, Jones, Halliday and van Asch families.

LOCALITY

39% Wairau Valley, 39% Kēkerengū, 22% Awatere Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.0 %
Residual sugar	<1 g/l
Total acidity	6.9 g/l
pH	3.26

HARVEST DATE

Between 16th March and 1st April, 2021.

BOTTLING DATE

9th June, 2021.

WINEMAKER'S NOTES

CLIMATE

The 2020–2021 growing season was warmer than normal, though cooler than two of the recent very warm years of vintages 2018 and 2019. Little rain fell from December to late March, and water deficit conditions prevailed. Cold and wet Spring flowering conditions resulted in fewer berries per bunch and significantly reduced yields — about 70% of normal. Above average sunshine and heat, coupled with the light crop, gave a record early harvest. The vine canopies survived the arid weather, largely due to the light fruit load, and fungal disease was largely non-existent. Wines from the vintage tend to have good concentration.

SOILS

Free-draining stony, silty loam, with some vineyards having clay or limestone content.

VINE MANAGEMENT

Standard trellis with vertical shoot positioning, pruned to two, three or four canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

WINEMAKING

The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. Clear, cold-settled juice was fermented in stainless steel vats at low temperatures, using neutral wine yeast strains to allow the powerful fruit flavours to

TASTING NOTES

AROMA/BOUQUET

Gooseberries, white and black currants, lime peel and grapefruit.

PALATE

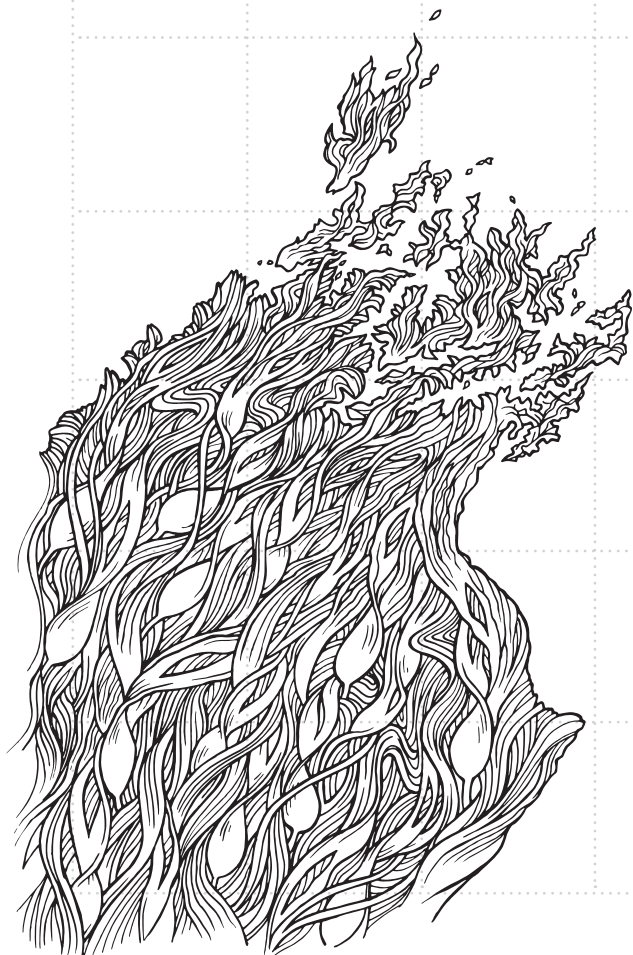
Medium-bodied with lime, gooseberry and citrus flavours, mineral texture and a long crisp finish.

FOOD PAIRING

Leafy summer salads, fresh oysters and seafood of all types. Pairs well with aromatic herbs like mint and coriander — a great match with dishes like Som Tam, pomelo salad or tamales with tomatillo salsa.

SERVING TEMPERATURE

Chilled.



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