



ALTITUDE SAUVIGNON BLANC 2018 MARLBOROUGH

VARIETIES	Sauvignon Blanc
VINEYARDS	Saint Maur
SUB REGION	Southern Valleys
SOIL TYPE	Friable silt loam over clay gravels
PH	3.41
TA	5.7g/l
RS	1g/l
ALCOHOL	13.5%

Saint Maur is one of our premier vineyards consistently producing outstanding sauvignon blanc.

HARVEST & WINEMAKING:

January 2018 was one of the hottest on record, followed by February which was one of the wettest. Warm nights led to low acid levels and an early harvest. The grapes were hand-picked from single cane vines at optimum ripeness and lightly pressed to concrete egg tank, clay amphora and seasoned French oak barrels for wild fermentation. The wine was then aged for 11 months in these various vessels on full yeast lees.

Winemaker: David Clouston

TASTING NOTES:

Bright lemon in colour, this alternative style sauvignon blanc displays flint and mineral characters combined with lemon balm, toasted almond and brioche notes. Elegant and complex, the palate is balanced with creamy texture, a beautiful acid backbone and harmonious finish.

Fabulous with shellfish.