

esk valley.

MARLBOROUGH SAUVIGNON BLANC 2020

AWARDS & ACCOLADES

92 Points Decanter

VINEYARD

Vineyards in the warm Wairau Valley (28%) and cooler Awatere Valley (72%) were selected for this wine. The vineyards are planted on a mix of free draining gravel and clay and provide structure and body to the blended wine. Pungent notes of nettle, gooseberry, citrus and pea pod are found in the finished wine. Yields are carefully managed with extensive shoot and crop thinning undertaken to maximise quality.

WINEMAKING

The individual parcels were harvested and transported to the winery for immediate processing to capture the freshness of the fruit. Fermentation was conducted at cool temperatures utilising selected yeast strains. Post-fermentation the wines were left on their yeast lees for six months with regular stirring to gain further richness and body before blending and bottling in November 2020.

WINEMAKER'S COMMENT

This is a very aromatic and intensely flavoured wine true to its Marlborough origins. Its flavours are a mix of ripe tropical fruits, citrus and cooler notes of green fruits and fresh herbs. It is rich and full-flavoured style with a crisp dry finish which provides freshness and length to the palate.

FOOD MATCHES:

A perfect match for seafood, goats cheese and many Asian inspired dishes.

IDEAL DRINKING

2020 - 2023

TECHNICAL DETAILS

Varieties: Sauvignon Blanc

Alcohol: 13.5%

pH: 3.24

Total Acidity: 7.7

Residual Sugar: 3.4



Suitable for Vegan diets
Contains sulphites. Suitable for gluten free diets.
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