









Mount Vernon Sauvignon Blanc 2019

Tasting Notes

Deliberately made in the more herbaceous style with cut grass, capsicum and freshly squeezed lime producing the classic Marlborough Sauvignon Blanc nose. The palate has strong citrus notes with crisp acidity and a nice, fleshy mid-palate.

Vineyards and viticulture

2019 was a very special vintage where all our Sauvignon Blanc vineyards produced excellent fruit with lovely depth of flavour. All blocks were VSP pruned and crop levels were deliberately managed to produce fruit with intensely concentrated flavours.

Winemaking

We blended this wine from selection of best blocks from both the Awatere and Wairau valleys. Each parcel was picked at optimal ripeness and flavour, rushed to the winery. The grapes were gently pressed, releasing the juice to stainless steel tanks for fermentation at low temperatures with yeast selected to enhance the beautiful naturally occurring aromatics. The best tanks were then blended before being bottled here at the winery.

100% Sauvignon Blanc, Alc 12.5%, pH 3.30, TA 6.8, RS 2.8g/L

Cellaring

Vibrant and full-flavoured, this punchy wine is a delight and will continue to deliver this heady fruit expression for at least the next two years.

Food Match

Seafood, shellfish, salads, asparagus, dishes with freshly chopped herbs, feta and goats' cheese or else the perfect aperitif.

Z Wine Sydney of the Top 100

Marlb. Wine Show

NW Wine Awards

NZIWS IWO

Royal Easter Wine

NW Wine Awards

NZIWS

IWC

Silver

Silver

er S