



MARLBOROUGH SAUVIGNON BLANC 2018

TASTING NOTES

Wines in the Brancott Estate range are considered the benchmark of New Zealand varietal winemaking and have an international reputation for quality and consistency. Each wine is crafted in a style that epitomises the unique character and flavour of the growing region.



AROMA AND PALATE

This vibrant wine is a pale straw colour with green highlights. The zesty aromas jump from the glass, with highlights of pink grapefruit, melon and gooseberry. On the palate, flavours of grapefruit, honeydew melon, and passionfruit contribute to the ripe fruit sweetness combined with a tight, fresh acidity. This is a beautifully balanced wine.

GROWING SEASON

The 2018 Marlborough Growing Season Growing Season Climate Data (Oct-Apr) (Marlborough Averages)

Growing Degree Days:	1455
Rainfall:	507 mm
Mean Max Temp:	22.0° C
Mean Min Temp:	11.7° C

Niwa Clinfo database and Marlborough Research Centre online Weather data.

The 2018 season began good soil moisture reserves carried forward from autumn and winter rains. This was beneficial, as October to December rainfall was below average. January and February rainfall was well above average, as ex tropical cyclones Fehi and Gita passed across the middle of NZ. Coupled with warm temperatures in these months, strong growth was evident in both the grape canopy and the vineyard floor vegetation. Irrigation systems were not required from mid-January onwards this season. March and April rainfall was marginally above the LTA. On the back of the January and February rainfall though it meant that, like 2017, prompt harvest decisions were the order of the day, minimizing the adverse effects on fruit condition. The crop levels were in line with long term average. Like 2017, there was an almost seamless move from the low alcohol Sauvignon blanc into the table wine Sauvignon blanc harvest. The first sparkling fruit was picked on 27th February, and the Waipara SBL was harvested on the 9th of April. A couple of small parcels completed harvest by 12th April.

ENJOY WITH

This wine is best enjoyed while its young and vibrant. Serve lightly chilled with a variety of delicate seafood, white meat dishes or green salads. It will also be a great match with crunchy, fresh green salads containing parsley, pepper or lemon accompanied with grilled chicken or lighter cheeses such as brie and edam.

WINEMAKING DETAILS

The grapes harvested for this wine were crushed and gently bag pressed off to achieve fresh, elegant juice. The juice was then settled and promptly clarified to a level that optimised the Sauvignon Blanc flavours during fermentation. The juice was then fermented slowly at cool temperatures to retain the very distinctive regional and varietal characters. After fermentation was complete each tank was evaluated and blended to make this Classic Marlborough Sauvignon Blanc. 86% of the wine came from around the Wairau with the balance of the wine coming from the Awatere.

WINE ANALYSIS

Alcohol: 13.1 % v/v
Residual Sugar: 4.5 g/L
Titratable Acidity: 7.7 g/L
pH: 3.27

IDEAL DRINKING WINDOW

3 This wine displays immediate drinkability with vibrant and pungent fruit aromas, although its tight structure allows for careful cellaring this wine may be cellared for up to three years to develop further complexity.