

MANSION HOUSE BAY MARLBOROUGH SAUVIGNON BLANC 2020



MANSION HOUSE BAY

TASTING NOTES:

Our 2020 Mansion House Bay Sauvignon Blanc has a lifted nose of stonefruit, mango and guava underlined with grapefruit and gentle crushed herbs. On the palate, you'll find a zesty, medium-bodied wine with lovely fruit purity and juiciness. The citrus and tropical flavours are carried to long refreshing finish.

This wine is a perfect accompaniment to fresh seafood, including Marlborough's famous green-shell mussels. The wine will also pair nicely with summer salads, poultry and goat's cheese. Serve lightly chilled.

We recommend drinking our 2020 Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely over the next three to five years if carefully cellared.

TECHNICAL DETAILS:

Alcohol:	13.5%
Residual Sugar:	1 g/L
Acidity:	5.3 g/L
pH:	3.7
Harvest Dates:	22 March - 4 April 2020

2020 VINTAGE:

2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights pre harvest, ensuring acidities and flavours remained bright and vibrant. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely conditions

VINIFICATION:

This is a single vineyard wine with fruit sourced from 'The Narrows' vineyard in the Upper Wairau Valley. Vines for this wine were pruned to between two and four canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, trimming and crop thinning are used to achieve balanced vines and an open, healthy canopy and clean fruit.

The fruit was machine harvested in cool evening conditions and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

ACCOLADES:



Sam Kim, Wine Orbit
93/100 Points (5 Stars)

