

MANSION HOUSE BAY MARLBOROUGH SAUVIGNON BLANC 2021



MANSION HOUSE BAY

TASTING NOTES:

Our 2021 Mansion House Bay Sauvignon Blanc has a nose of stonefruit and apple underlined with grapefruit, nettle and gentle crushed herbs. On the palate, you'll find a zesty, medium-bodied wine with lovely fruit purity and juiciness. The citrus and nettle flavours are carried to long refreshing finish.

Try this wine with fresh seafood, including Marlborough's famous green-shell mussels, summer salads, poultry and goat's cheese. Ready to drink now or within three to five years of the vintage date, if carefully cellared.

TECHNICAL DETAILS:

Alcohol:	13%
Residual Sugar:	3.0 g/L
Acidity:	6.8 g/L
pH:	3.16
Harvest Dates:	Multiple picks - 17 th -26 th March 2021

2021 VINTAGE:

2021 will be remembered as a season of two halves. The early part of the growing season was marked by two severe frost burn events which affected much of the region to varying degrees. This was followed by variable cool and wet weather through flowering, resulting in fewer berries setting per bunch, further reducing crops after the frost damage. Post Christmas however, we could not have asked for a better season. The weather remained warm, but not hot, and we had beautiful diurnal shift leading into harvest, retaining freshness and energy in the fruit and providing the perfect conditions for flavour development.

VINIFICATION:

Fruit for this wine was sourced predominantly (82%) from 'The Narrows' vineyard in the Upper Wairau Valley. Vines are 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.

WINEMAKING:

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

