

# Sauvignon Blanc

2021

We believe this wine marks the progression of our Sauvignon Blanc to a whole new level. Those who follow the label will know I do not speak in the sense of the classic New Zealand Sauvignon style but rather about the production of a very harmonious wine which is not challenging or confronting to drink. A small crop and relatively warm season enabled us to ripen the grapes to an exceptional level and thus eliminate the cat and the cut grass from the aroma and flavour profiles.

The wine comes rushing up and announces itself on the nose with chunky pineapple, ripe raspberry and mandarin skin aromas rafted up to climbing white rose, thick apricot jam and juicy mango notes then sliced cucumber and a lovely lift of lemon zest. From behind these peek more subtle elements of almond meal, desiccated coconut and a hint of what used to be known as smokers lollies.

The palate is the very embodiment of smoothness and urbane elegance. Well rounded yet light footed, it dances along the tongue with the barely perceptible touch of residual sugar kept at bay by a willowy zing of acidity and a kind of mellow-yellow vibrancy. Nectarine flavours abound along with apple turnover, pea soup and an edge of green tea. There is an almost palpable and moreish texture of creamy coconut laksa then a crisp, clean finish of Royal Gala apple skin.

## Technical Information

Harvest Date	17 March 2021	Residual Sugar	4.0 g/l
Brix at Harvest	23.0°	Bottling Date	10 Dec 2021
Final Alcohol	13.4%	Release Date	1 Aug 2022
pH	2.86	Cellaring	1-4 years
Total Acid	7.50g/l		

Margrain Vineyard

Corner of Ponatahi & Huangarua Roads - Po Box 97 - Martinborough - New Zealand

Email - [wine@margrainvineyard.co.nz](mailto:wine@margrainvineyard.co.nz) Web site - [www.margrainvineyard.co.nz](http://www.margrainvineyard.co.nz)

Phone - 06 306 9202 Fax - 06 306 9297