



ALTITUDE SAUVIGNON BLANC 2019 MARLBOROUGH

VARIETIES	Sauvignon Blanc
VINEYARDS	Saint Maur
SUB REGION	Southern Valleys
SOIL TYPE	Friable silt loam over clay gravels
PH	3.39
TA	5.8g/l
RS	2.5g/l
ALCOHOL	14%

Saint Maur is one of our premier vineyards consistently producing outstanding sauvignon blanc.

Winemaker: David Clouston

HARVEST & WINEMAKING:

After a beautifully warm but excessively dry summer, harvest began three weeks ahead of normal. It was an amazing vintage with pristine fruit, small berries, and great concentration. The grapes were hand-picked from two cane vines at optimum ripeness and lightly pressed to concrete egg tank, clay amphora and seasoned French oak barrels for wild fermentation. The wine was then aged in these vessels, on full yeast lees for 10 months.

Unfined | Unfiltered | Vegan

TASTING NOTES:

Bright lemon in colour, this alternative style sauvignon blanc displays fresh herb and cucumber characters combined with white flesh nectarine notes. Elegant and complex, the palate is balanced with crisp texture, a beautiful acid backbone and a seamless finish.