



# SAINT MAUR

SAUVIGNON BLANC 2021

Southern Valleys  
Marlborough  
New Zealand

Friable  
silt loam  
over clay  
gravels.

21-year-old vines.

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Aroma: Papaya, green melon,  
refreshing cucumber.

Palate: Almond corneal, lemon,  
salt, cream, chalky tannins, finely  
structured.

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13.8%  
RS 0.6  
TA 5.7  
pH 3.44

With minimal intervention  
winemaking, this Sauvignon  
Blanc was naturally fermented  
and aged for 16 months on yeast  
less in concrete egg tank and clay  
amphora. Unfined and unfiltered  
with low sulphur, the wine was  
then aged in bottle for a further  
14 months before release.

Unfined | unfiltered | vegan

diam cork | wax top  
6 bottle laydown cases | individually numbered

2,000 bottles produced