

Borthwick Vineyard

2018 Sauvignon Blanc



Region: Gladstone, Wairarapa, New Zealand

Grapes: Sauvignon Blanc

Analysis:

Alcohol: 13.0%

Total acid: 6.7g/l

PH: 3.23

Residual sugar: 1.5gms/l

Tasting notes: The 2017-2018 growing season has produced a wine with great concentration. A fragrant lift of spiced stone fruit, tropical fruits with a hint of dark herb notes. Packed with flavour, a core of ripe nectarine and lemon-lime acidity, finishing with passionfruit and black-currant.

Vintage Conditions: 2018 was one of our earliest harvests. Beautifully hot in November, December and January and a following cool February, March allowed the grapes to ripen slowly with great flavours and aromatics. A year that showed the exacting vineyard management qualities and decisional capabilities of an experienced and valued team from our vineyard.

Viticulture: The vines range in age from 3 to 16 years old and are harvested from 2 blocks in the estate vineyard. The older block 1 vines are now well established, with roots sitting deep in our alluvial soils. We like to keep it simple in the vineyard, allowing the vines to give the expression.

Fermentation: The harvested fruit was processed quickly to retain the vibrant aromas and fresh acidity. Settled and inoculated with yeast, for fermentation in tank. The wine was blended after several months on lees, it received no fining additions, was filtered and bottled.

History: Established in 1996 the family owned, and managed Borthwick Vineyard produce wine with flavours that are a direct reflection of the Gladstone region, New Zealand. Ancient stony, alluvial soils and a cool climate allows the grapes to grow in harmony in their environment. Sustainable practices and minimal intervention in the vineyard and winery allow our wines to display their distinctive single vineyard characteristics and flavour.