

# DURVILLEA SAUVIGNON BLANC 2020



## WINE INTRODUCTION

A classic varietal expression of Marlborough sauvignon blanc blended from across the region.

## WINEMAKER VINTAGE DESCRIPTION

The 2019-2020 growing season was a little above average for temperature and growing degree days but cooler than the previous three seasons, which were all very high. The season was very dry, with only 43 mm (1.7 inches) of rain from 21 December to the end of harvest on 9 April. Budburst was five or six days early, and so was flowering. The dry season resulted in harvest coming in about ten days earlier than long term average. Where there was groundwater or drip irrigation, vines enjoyed good health and disease pressure was nil.

## WINEMAKING NOTE

The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. Clear, cold-settled juice was fermented in stainless steel vats at low temperatures, using neutral wine yeast strains to allow the powerful fruit flavours to dominate.

## APPEARANCE, AROMA AND TASTING NOTE

Aromas of gooseberries, white and black currents, lime peel and grapefruit preceded lime, gooseberry and citrus on the palate. Medium-bodied, with a mineral texture and long crisp and clean finish.

## WINE INFORMATION

Country:	New Zealand
Region:	Marlborough
Wine Type:	White wine
Producer:	Durvillea
Wine Name:	Sauvignon Blanc
Vintage:	2020
Principle Grape (%):	Sauvignon Blanc (100)
Closure:	Screwcap
Winemaker Name:	Simon Waghorn
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	6.3
pH:	3.32
Bottle Size:	75cl
Case/Pack Size:	6x75cl