

HUNTAWAY[™]
RESERVE



2018 HUNTAWAY RESERVE SAUVIGNON BLANC MARLBOROUGH New Zealand

THE MARLBOROUGH REGION

High sunshine hours, moderate temperatures and strong diurnal variation are the keys to Marlborough's incredible fruit intensity. Carved out by an ancient glacier, the wide floor of the Wairau Valley is protected on either side by the Wither Hills and Richmond Ranges and its glacial, free-draining soils produce wines of incredible fruit intensity and body.

VITICULTURE

The vines in the Wairau Valley region benefit from lovely rich clay soils which in some cases do not require irrigation, one less thing to manage over the growing season which makes the viticultural team happy! The vines were looked after in the best health, trimmed and leaf plucked to allow the fruit to receive optimum exposure to the sunlight and constantly monitored for pest and disease pressures. Once the physiological ripeness was determined by the winemaking team, the fruit was machine harvested in the cool of the night and delivered straight to the winery.

WINEMAKING DETAILS

Once received into the winery, the fruit was gently pressed, cold settled, racked and cool fermented with selected yeast strains to enhance the unique aromatics and flavors of the Lower Wairau sites. After fermentation the wines were racked, blended, filtered, and bottled to retain & capture the remarkable freshness of Marlborough Sauvignon Blanc. This Huntaway wine is a combination of 3 key vineyard sites in the Lower Wairau sub region of Marlborough. Individual parcels are kept separate throughout the winemaking process to provide unique components for blending which represent this unique sub region.

WINEMAKERS TASTING NOTE

Showing true Lower Wairau intensity with an abundance of nashi pear and tomato leaf aromatics. The wines concentrated fruit power is balanced against a chalky, almost mineral acidity. Refreshing and immediately appealing.

CELLARING AND FOOD MATCH

Made to enjoy now but can be cellared for up to two years if rounder, more developed characters are desired. Designed to complement a wide range of cuisines this wine will excel in partnership with fresh goats cheeses and anything involving tomatoes, pears and olives.

TECHNICAL INFORMATION

Alc /Vol 12%

Brix @ Harvest 21-23

pH 3.29

Total Acidity 8.1

Residual Sugar 3.8 g/L

Cases 2696

