

Wither Hills

MARLBOROUGH NEW ZEALAND

Wairau Valley



2017 SAUVIGNON BLANC

Established in 1994, with vineyards strategically sited throughout Marlborough's Wairau Valley, Wither Hills has always been dedicated to the philosophy that exceptional wines are 'created in the vineyard'. Named after the landmark Wither Hills range that borders our vineyards, our expert team grow and craft exceptional wines that reflect our unique sense of place. Complex and full of character – this is the beauty of Marlborough in a glass.

WINEMAKING

Our vineyards were harvested at optimum flavor ripeness. The fruit from each vineyard was kept separate throughout the wine making process to ensure integrity of each site and to provide the greatest possible blending combinations. The fruit was gently pressed, cold settled, racked and cool fermented with selected yeast strains to enhance the unique aromatics and flavors. After fermentation the wines remained on light yeast lees to enhance palate feel and structure. The wine was then racked, blended, filtered, and bottled to retain and capture the remarkable freshness of Marlborough Sauvignon Blanc.

VITICULTURE

Marlborough experienced slightly warmer than average temperatures early season. With a mixture of early bud burst and warmer conditions, we expect earlier flowering, although this did not eventuate. From veraison till harvest was significantly more rain in the 2017 vintage period than we had experienced in many years. The average rainfall in Marlborough over harvest is 1.90 inches. 2017 season we had 5.17 inches. So well above average. As such, we made the decision to pick certain blocks early so we could maintain the fresh fruit flavors expected of the Marlborough region. Although the brix (sugar) levels were lower than normal, flavors were vibrant and we were delighted with the fruit that came from the winery. It would be fair to say that 2017 had some challenges, but we rose to the challenge to get the very best out of the fruit and made stellar 2017 Sauvignon Blanc.

WINEMAKER'S TASTING NOTES

"Distinctly Marlborough, this Sauvignon Blanc exudes vibrant ripe citrus notes, crunchy greens & hints of tropical guava on the nose. The palate is refined and elegant with superb natural fruit weight providing a juicy core of layered fruit, entwined with a salty textural acidity, vibrant citrus pith and a moreish dry chalky finish - Another remarkable Wither Hills Sauvignon Blanc. A perfect match with oysters, sushi & sashimi, salads and spicy dishes. Or simply on the patio with great company and repartee." Sally Williams, Winemaker

TECHNICAL INFORMATION:

Alc / Vol: 12.5% Brix @ Harvest: 19.5 – 21.5.
pH: 3.2. Titratable Acidity: 7.0.
Residual Sugar: 3.2 g/L.

