

Wither Hills

MARLBOROUGH NEW ZEALAND

Wairau Valley



2018 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

Not your average growing season! Marlborough experienced slightly below average temperatures in September, which then swung around completely for the remainder of the season with well above average growing degree days. The result was an earlier vintage due to the amazing summer. Wither Hills was lucky to completely escape frosts in our vineyards during crucial periods this year. From bud burst, the season looked to be about 3-5 days ahead of the 2016/2017 season slightly ahead of previous years, then by veraison we were 7-10 days ahead. As the season progressed and the sun continued to shine we were on average around 10-15 days earlier with our harvesting, resulting in the 2018 harvest being the earliest on record for Wither Hills, kicking off on Friday 23rd February. The savior of the 2018 vintage was the 2-week period after the rain when we were blessed with typical hot and windy Marlborough days to dry out both the fruit and land. Tonnages for the year were a little lower than expected, but with a little luck and good planning we were able to pick most of our fruit at the optimal time when the flavors were just right.

WINEMAKER'S TASTING NOTES

"Distinctly Marlborough, this Sauvignon Blanc presents vibrant aromatics of citrus and tropical fruits with a subtle hint lemongrass and cilantro. The palate is refined and elegant with a juicy core of guava, citrus zest and sea salt. The finish is dry with a refreshing zippy acidity. Another remarkable Wither Hills Sauvignon Blanc. A perfect match with seafood, spicy dishes, or simply on the patio with great company." Matt Large, Winemaker

TECHNICAL INFORMATION:

Alc / Vol: 13.0%. Brix @ Harvest: 21 – 23.
pH: 3.37. Titratable Acidity: 7.1.
Residual Sugar: 3.2 g/L.

