



*Wither Hills*

MARLBOROUGH NEW ZEALAND

## 2019 WITHER HILLS SAUVIGNON BLANC WAIRAU VALLEY, MARLBOROUGH

### 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 and minerality. 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

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 flavour 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, clarified and cool fermented with selected yeast strains to enhance the unique aromatics and flavours. After fermentation the wines remained on light yeast lees to enhance palate feel and structure. The wine was then raked, blended, filtered, and bottled to retain and capture the remarkable freshness of Marlborough Sauvignon Blanc.

### VITICULTURE

The 2019 vintage was a season of two halves with high rainfall over flowering in November, resulting in a poor set and subsequently lower yields. With low rainfall and elevated temperatures in January/February this resulted in enhanced ripening. The flow-on from the hot dry weather over January and February was that we started harvesting at Wither Hills earlier than ever before. Harvest kicked off on the 21st February and the weather played its part through most of harvest, with only small and short periods of rain, which was in great contrast to the 2017 and 2018 vintages. Lower yields mean that flavours came on fast and it was all hands to the decks to capture those vibrant flavours at just the right time. Fruit flowed into the winery at a steady pace through the harvest period and the 9th April saw us bring in our last load of fruit. The Sauvignon Blanc and Pinot Noir fruit are the stand outs and look great, and really show that classic Marlborough style.

### TECHNICAL INFORMATION:

Alc / Vol: 13.0%

Brix @ Harvest: 21 – 23

pH: 3.15

Titrateable Acidity: 6.1

Residual Sugar: 3.0 g/L

AVA: Marlborough

Varietal: 100% Sauvignon Blanc

