



SAUVIGNON BLANC 2020

TASTING NOTE

Pristine and elegantly lifted, the inviting bouquet shows white flesh peach, Granny Smith apple and kaffir lime characters, leading to a lively palate offering excellent fruit purity backed by fine texture and bright acidity. Flavourful and gorgeously lingering.

GROWING SEASON

Marlborough region experienced a cooler period coming off the back of flowering, tempering yields across the region to compensate for an excellent berry set.

Growing degree days were well above average but lower than the previous two years. The 2019/2020 summer, from the second week of December through most of January, was cooler than average. Temperatures in February were well above average, ensuring a good start to ripening.

March was slightly cooler than average, but with warm days and cool nights and almost no rainfall. It allowed fruit to ripen in ideal conditions without any disease pressure from botrytis bunch rot. The lower night temperatures helped to retain acids. The cool autumn nights play a crucial role in the uniqueness of Marlborough Sauvignon Blanc. Vintage 2020 in Marlborough has produced fruit of exceptional quality and flavour concentration.

WINEMAKING

The grapes were machine harvested and field destemmed before being gently pressed to stainless steel holding tanks for fermentation at cool temperatures with selected yeast strains with aim to preserve the aromatic and fruit flavours from the vineyard. Wine was produced at Marlborough Vintners winery on Rapaura Road, Blenheim, Marlborough.

FOOD MATCHING

Fish and seafood are a great choice to match. Delicate flavours of these dishes will complement the bright varietal characters of this wine.

CELLARING POTENTIAL

Recommendation is to drink this wine within 2-3 years of vintage date so that it can be enjoyed at the peak of its freshness and vibrancy.

EVA PEMPER WINES
Marlborough, New Zealand
E: eva@epwines.nz | P: +64 21 0272 4782