

EATON

WINES

OUR STORY

The Eaton wine journey began in 1981 when I took my first vineyard job in Marlborough. In 1991 with my wife Jo, we then developed the Clayvin and Eaton vineyard (1999). That started our family along the path of winemaking from small parcels of hillside grown grapes. The purpose of the EATON brand is to allow our family to work with these small parcels of fruit from unique Marlborough vineyards. Vines are hand-tended and the wines hand-crafted. We work closely with the family owners of these sites to craft special and memorable wines. We strive for wines that are truly expressive of their origin and are made in a very natural way. This allows for reduced use of preservatives, processing and eliminates the need for fining.

Mike Eaton

EATON Thistle Hill Sauvignon Blanc 2018

THE VINTAGE

A moderate yielding vintage that was very warm which gave lovely flowering so yields were potentially high. The weather held until well after we had harvested all fruit. Perfectly mature and clean fruit was harvested from all sites. Yields were kept low and vines were shoot-thinned, leaf-plucked and thinned by hand. 30-40% of the crop was green thinned.

THE MAKING

Vineyard:
Sub-Region:

Thistle Hill Vineyard
Flaxbourne Southern Marlborough
The Hickman family have farmed in Flaxbourne since 1905 and in 2006 they planted the first vines on the beautiful north-facing slope, Thistle Hill. The family continue to run an Angus Stud and sheep on the Taimate Farm. A great example of integrated farming.

Grape composition:
Winery:
Fermentation:

100% Marlborough Flaxbourne Sauvignon Blanc
Harvest Hand harvested 3 and 4 April 2018
60% Gentle "pigeage" prior to basket pressing. 3-6hrs soak on skins
40% whole bunch basket pressed.
Settled overnight before transfer to barrel for Wild, natural fermentation in barrel with no added SO₂, enzymes or yeasts.

Barrel aging:

100% malolactic fermentation before assemblage
10 month in 600L Demi-muid Dmy Bourgogne (40%)
and a Seasoned Dmy barrel (60%).

Marriage:

The blended wine was then Sulphured and settled for 128 days before being bottled.

Assemblage:
Marriage:

After 10 months the wine was assembled before "marriage".
The blended wine was then given its first SO₂ addition and then settled for 132 days before being bottled un-fined and unfiltered

Bottling:
Closure:
Production:
Alcohol:

un-fined and unfiltered 21 May 2019
Diam 10 Cork and Wax
378 bottles
14%

THE DRINKING

A distinctive reflection of a special vineyard site. Once seabed now lifted from the sea floor to be gentle North-facing hillside. Dried herbs and spices on the nose and fine, mineral and taut on the palate.

