

EATON Awatere Sauvignon Blanc 2019

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



The Vintage

A moderate yielding vintage that was a Marlborough classic. A warm dry spring gave even flowering and yields were moderate. The season was punctuated by enough rainfall to keep the vines in balance and maintain structure, flavour and acidity while keeping potential alcohols at a nice level. 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. Pre-veraison 15-20% of the crop was green thinned and shoulders were removed.

The Vineyards

Thistle Hill vineyard is a beautiful North-facing vineyard in the Flaxbourne/Southern Awatere region of Marlborough. Soils are 100-110mm loam over tightly bound clays and ancient seabed. The subsoils are mineral rich and complex. Owned by the Hickman Family.

Breezemere vineyard is a gentle north facing vineyard in the Awatere Valley Marama road district. Soils are 100-125mm loam over tightly clay-bound river stones. These gentle slopes give way to the more fertile Awatere river terraces.

Owned by the Cotching family

Grape composition 100% Marlborough Sauvignon Blanc – 65% Thistle Hill and 35% Breezemere

Harvest: Hand harvested Breezemere 17-18th March 2019 and Thistle Hill 6th April 2019

The Making

Fermentation: 30% gentle ‘pigeage’ prior to basket pressing, 30% extended skin contact and 40% whole bunch press. Juice was then settled overnight before transfer to barrel for Wild, natural fermentation in barrel. NO enzymes, SO2 or yeasts were added.

Barrel aging : 8 months in 600L Demi Muid and 225L Barriques - 100% Malolactic fermentation.

Assemblage: After 7 months the wine was assembled and Sulphur was added before “marriage”.

Marriage: The blended wine was then settled naturally before being bottled un-fined and unfiltered.

Bottling un-fined and unfiltered 19 February 2020

pH	3.33
TA	6.4g/l
RS	1.1g/l

Production 1152 bottles

The Drinking:

“Complex and enticing. Flavours of grapefruit and peach, apple and quince. Dried herb and crushed stone minerality.” – Cameron Douglas MS