MONTFORD ESTATE

MONTFORD ESTATE 2021 Sauvignon Blanc

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety 100% Marlborough Sauvignon Blanc

Vineyards 45% Wairau Bar Home Vineyard, Wairau Valley, Marlborough.

30% Redwood Hills, Awatere Valley.

13% Alabama Rd, Wairau Valley

12% Blampied Vineyard, Waihopai

Wine analysis Alc – 12.5%

pH – 3.24

T.A – 7.0 g/L

R.S – 4 g/L

VINEYARDS

45% of the fruit for this wine comes from the Wairau Bar Home Vineyard. The soils of this block are either 1) agricultural silt loams overlying alluvial deposits or 2) sand and shingles of the Seaside blocks which tends to give passionfruit and floral flavours with nice bright acids, and often touches of fresh herb and salinity.

30% comes from the naturally low cropping Redwood Hills Awatere Vineyard, which produces wines with elegance, minerality and length.

The Alabama Road Vineyard (13%) and the Waihopai Valley Blampied Vineyard (12%) play lesser roles in the blend. Alabama contributes early ripening fruit with intense stone fruit characters. The Blampied Vineyard is later ripening and provides fresh citrus and passionfruit notes with crisp acidity.

WINEMAKING

The fruit was mostly machine harvested and destemmed in the field. Blocks were separately fermented in stainless steel tanks.

This wine was mainly blended around batches from the Lower Wairau Bar Vineyard. These blocks combined with the early ripening Alabama Road fruit give us wines with generous flavours. These profiles blend well with the cooler Redwood Hills Vineyard and Blampied site which contributed concentration, fresh acidity and length.

TASTING NOTE

An alluring and perfumed bouquet with white florals, fresh herbs and lime and grapefruit notes.

The palate is pure fruited with lime, mint, anise and blackcurrant characters. Finely textured and beautifully balanced, this wine possesses a wet stone and talc minerality, which compliments the concentrated and elegant primary fruit profile.

VINTAGE SUMMARY

Yet another warm season, with Growing Degree Days well above the long-term average. The weather at flowering was warm and settled so fruit set was good. Some rainfall in February led to a compressed harvest window. We started picking in mid-March and all the fruit was in the winery by the 9th of April. The wines are delicately floral, pure fruited and elegant.

AWARDS & REVIEWS

- 93 Points & 5 Stars, Sam Kim, Wine Orbit
- 92 Points, Premium, Cameron
 Douglas Master Sommelier
- 4 Stars, Excellent to Very Good, Candice Chow for Raymond Chan Wine Reviews

RESOURCES

For high resolution bottle shots visit www.tepawines.com

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