

The logo for Tūpari, featuring a stylized 'T' with a vine-like flourish extending from the top right, followed by the word 'Tūpari' in a serif font.

2017 Sauvignon Blanc
'BOULDER ROWS'
AWATERE VALLEY
MARLBOROUGH NEW ZEALAND

Region: Awatere Valley, Marlborough, New Zealand.

Style: Dry, mineral and fragrant.

Colour: Pale yellow.

Aroma: A fresh burst of fresh grapefruit with an underlying flintiness.

Palate: Grapefruit, and a distinct mineral quality are complemented by the long and creamy palate. Perfectly balanced with a refreshing acidity.

Cellaring: This wine is ready to drink now and over the next 4 years.

Analysis:

Alcohol	13.2%
TA	7.2g L ⁻¹
Brix	22.4
RS	1.5g L ⁻¹

Harvest date: 10th April 2017

Bottling date: 7th August 2018

Tūpari 2017 Sauvignon Blanc 'Boulder Rows'

Some vintages allow us to create innovative wines, expressing the versatility of a well-known varietal. Pioneering winemaker Glenn Thomas chose to create this barrel fermented Sauvignon Blanc using the grapes from 'Boulder Block.'

Boulder Block' sits only 4m above the riverbed. The rows are lined with the greywacke boulders that make up the soil strata. A thin top layer of silty loam provides a warm environment, resulting in early ripening and smaller berries with concentrated flavours.

Vintage 2017, Glenn was in the vineyard tasting grapes to ensure we picked when the optimum passionfruit, stone fruit and ripe citrus flavours were showing, whilst still maintaining fresh acidity. At the winery, we carefully managed the juice in a high grape solids fermentation. Fermentation occurred in 100% old French barrique's. Yeast strains were specially selected to maximise flavours. The wine was left in the barrels with fermentation lees and grape solids while it aged, for a year prior to bottling.

The 2017 'Boulder Rows' Sauvignon Blanc shows lifted passionfruit and peach notes with flint highlights. The creamy palate shows mineral and flint notes with refreshing acidity.

Food match: Match with chicken, camembert & walnut roulades, or pasta with a creamy sauce and seasonal greens.

Cheese match: Think creamy ripeness. Triple cream or a mature brie..