

2021

MARLBOROUGH
a+ SAUVIGNON BLANC



VINTAGE CONDITIONS

Harvest 2021 was about 8 days earlier than 2020 and kicked off on March 9th and was complete in 4 weeks finishing on April 9th. No two vintages are the same and this year the difference was the lower yield. Springtime flowering conditions weren't favourable with cooler weather than usual leading to a large reduction in yield. Some late spring frosts occurred affecting some localised areas of Marlborough and contributed to the lower yielding 2021 vintage. However, we had great weather throughout the ripening period, lots of sunshine and cooler nights, and very little rain so there was no disease pressure and all varieties achieved fantastic ripeness and flavours, albeit small volumes.

WINEMAKING

These grapes were selected from our most premium vineyards up in the Waihopai Valley and Wairau valley to provide a complex base that gives the sensory experience of layers of complexity and enjoyment. Stainless steel fermentation at between 12°C to 16°C using selected aromatic yeasts retains varietal character while a short period of lees contact and a small portion fermented in oak barrels contributes texture and roundness.

FOOD MATCH

Perfect with barbecued fish or a bowl of green lipped mussels and fresh asparagus.

VEGAN: YES

VEGETARIAN: YES

COELIAC: YES

DAIRY FREE: YES

ALLERGENS: SULPHITES



COLOUR

A soft hint of yellow with green hues

NOSE

An intense herbaceous nose with great depth showing layers of tropical notes.

PALATE

Lovely depth and texture, showing tropical fruit spectrum, rock melon, mango. Finishing with a long limey crispness.

ANALYSIS

Alc. 13%

pH. 3.26

TA. 6.9 g/L

G/F 0.75

CELLARING

Drink now
through to
December 2024.
Serve chilled.

ANT MOORE BRANDS LTD

309 Rapaura Road
RD3, Blenheim 7273
Marlborough
New Zealand

www.antmoorewines.co.nz

@antmoorewines

antmoorewines

SALES ENQUIRIES:

Ant Moore Cellar Door
+64 3 242 6260
cellardoor@antmoore.com