



PYRAMID VALLEY

NEW ZEALAND

2021 WEAVER SAUVIGNON BLANC, MARLBOROUGH

Variety/blend

100% Sauvignon Blanc

Season summary

Early budburst followed by a cool spring and flowering period resulted in reduced yields. Smaller crops and a warm dry summer combined to create an earlier harvest with wines of great concentration and balance.

Tasting note

Slight hazy, unfiltered appearance with green/lemon hues. Complex, ripe exotic fruits with subtle grassy aromas typical of the variety. The palate is full of concentrated ripe fruits with beautiful texture and drive. A wine that shows the potential of what Sauvignon Blanc can be. This wine should age gracefully over the next 5-10 years. Match with fresh fish and a vibrant salad.

Viticulture

Selectively hand-picked fruit from Sam and Mandy Weaver's hillside, biodynamic, Churton Vineyard that sits at 200m above sea level between the Waihopai and Omaka Valleys. A parcel from the north east facing slope on loess above a clay subsoil.

Harvested: 30 March 2021

Winemaking

Hand sorted and whole bunch pressed into a wooden ovum. Fermented with the indigenous yeast from the fruit and winery and left on lees for 12 months. Bottled in June 2022 unfiltered and unfiltered.

Chemical analysis

Alcohol: 14.0% pH: 3.21
TA: 6.1 g/L SO₂: 70ppm
Suitable for Vegetarian/Vegan: yes

