

## EATON Thistle Hill Sauvignon Blanc 2021

### 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.*



## EATON Thistle Hill Sauvignon Blanc 2019

### The Vintage

2021 was one of the lowest yielding vintages since 2012 and the concentration shows on wines across all varieties. The season itself started wet and cool and we had a very poor flowering which meant open clusters and small berries. From December onward the season returned to normal and we had the usual Marlborough summer finishing with cooler weather than normal. The aromatic profiles were elevated even further with the large diurnal range from cool nights and warm days over the last few weeks of the vintage.

### The Vineyard: Thistle Hill vineyard

The Hickman family have farmed in Flaxbourne since 1905 and in 2006 they planted the first vines on the beautiful north-facing slope, Thistle Hill. The family continue to run an Angus Stud and sheep on the Taimate Farm. A great example of integrated farming.

<b>Sub-region</b>	Flaxbourne Southern Awatere, Marlborough
<b>Variety</b>	100% Marlborough Sauvignon Blanc
<b>Harvest</b>	29 <sup>th</sup> /30 <sup>th</sup> March 2021

### The Making

<b>Process</b>	Hand harvested and pressed as whole bunches and drained straight to barrel
<b>Fermentation</b>	Wild natural fermentation, followed by 100% Malolactic fermentation. SO2 added post fermentation.
<b>Barrel work</b>	Batonage (Lees stirred) during malolactic fermentation and post Malolactic fermentation
<b>Barrel Aging</b>	11 months in Seasoned Dany barriques and a new Bellaire 500L Demi Muid
<b>Assemblage</b>	After 11 months assembled to stainless steel tank for settling
<b>Marriage</b>	Settled 2 months before being bottled

<b>Bottling</b>	Un-fined and unfiltered 20 <sup>th</sup> April 2022
<b>pH</b>	3.19
<b>TA</b>	7.9
<b>Alc</b>	13.46%
<b>Production</b>	1110 bottles

**The Drinking** bouquet of ripe yellow and white fleshed stone fruit, ripe citrus and a distinctive core of minerality. On the palate - tense, youthful, crisp and dry. Flavours of citrus peel and grapefruit flesh, crisp apple, and a savoury dried herb.