

Sonnet Blanc

by Eaton Family Wines



"A **fermata**. Italian: [fer'mata]; 'from *fermare*, to stay, or stop'; also known as a **hold**, **pause**, or as a **grand pause**.

A symbol of musical notation indicating that the note should be prolonged beyond the normal duration. Exactly how much longer it is held is up to the discretion of the performer or conductor."



We choose the fermata as a symbol of our wines, because we believe that each wine is a prolonged expression of one vintage.

A perfect parallel.

A snapshot of that place & time. Something that we capture in each bottle of wine we produce, with the hopes that they can be opened & enjoyed well beyond that moment in time.



Eaton Family have been involved in growing grapes in Marlborough since 1981. This knowledge is passed on from one generation to the next, refined and challenged. Our business is growing vines, caring for the soils and biology of the vineyard biome. It is from among these sites we select our favourite few rows to manage and nurture through each season to craft our unique expressions as wine.

Sonnet Blanc - definition: *a poem expressive of a singular idea*

Our favourite selection of a white wine variety or varieties made from any one vintage.

Vintage 2022

Average rainfall and above average temperatures at flowering set the scene for a bountiful yield. Vines supplying our wines have no herbicide applied and the diverse under-vine competition ensured a balanced and healthy vine. We also remove excess fruit by green thinning; the vines remain balanced, and the fruit ripens evenly. Fruit was hand-picked early and in optimal condition.

Vineyard Sites	Raupo Vineyard - Biodynamically farmed. Demeter & Bio-Gro certified.
Variety	Chardonnay
Region	Hillside site from upper Omaka Valley
Harvest	Hand harvested – 18 th March 2022

The Making

Process	Whole bunch pressed straight to barrel - No added enzymes, SO2 or yeasts
Fermentation	Wild natural fermentation, followed by 100% Malolactic fermentation. SO2 added post Malo.
Barrel work	Lees stirred at the on-set of malolactic fermentation and left to settle
Barrel Aging	9 months in Dany 3yr Air-dried barrels and 500L Puncheon of Medium long toast.
Assemblage	Assembled and racked to tank for settling.
Settling	Naturally settled for 2 months to allow bottling unfiltered

Bottling	Un-fined and unfiltered 9 th March 2023
pH	3.21
Total Acidity	7.6g/l
Alcohol	13.0%
Residual Sugar	0g/l
Production	1453 bottles

Bottle Aging	2 years and 2 Months bottle aging before labelling for release November 2025
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