

# PIONEER BLOCK 3

## 43 DEGREES SAUVIGNON BLANC

The rows of vines in this vineyard are planted at an unusual angle of 43 degrees north-east to south-west.

### BLOCK: 3

### REGION:

Marlborough's lower Wairau region, east of Blenheim township.

### TERROIR:

**Soils:** Even, fertile, deep, free-draining silt loam.

**Topography:** Flat and even. Approximately three metres above sea level.

**Climate:** Maritime. Slightly cooler than most of the Marlborough valley with a slower annual ripening period.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Rows are planted north-east to south-west at a 43 degree angle rather than the typical north to south. This leads to slightly greener characters in grapes on the south facing side and more tropical characters in grapes on the north facing side. The resulting wine is therefore multi-dimensional and complex. The site is cooler than some other areas of the valley and hence slower to ripen. The distinguishing flavours are crushed herbs (often associated with the coastal Awatere region) and vibrant tropical notes.

### VITICULTURE:

The fruit was sourced from a single vineyard owned by Mark and Kate O'Sullivan and is planted with four canes using vertical shoot positioning.

### WINEMAKING:

The fruit was pressed off as quickly as possible to minimise skin contact and juice deterioration following harvesting. After settling the juice was fermented using selected yeast in 100 per cent stainless steel at cool temperatures to retain fruit flavour and freshness. This batch was selected as a Pioneer Block wine due to its unique flavour, intensity and complexity.

### COLOUR:

Pale green.

### AROMA:

Pungent aromas of fresh grapefruit and snow pea with a hint of oystershell.

### PALATE:

Fresh and vibrant with layers of blackcurrant and tomato leaf, complemented by green herbaceous notes. A crisp mineral sea salt thread leads to an intense and refreshing finish.

### AGEING:

Drinking beautifully now and best enjoyed over the next two years.

### WINE ANALYSIS:

Alcohol 13% v/v, Residual sugar 1.96g/L Titratable Acidity 6.7g/litre, pH 3.18

### FOOD MATCH:

An ideal match with freshly shucked natural oysters.



**WINEMAKER**  
Stewart Maclellan

### CONTACT

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