



2018 SAUVIGNON BLANC BOO BOO FAULT MARLBOROUGH

MAKARA COAST

The steep cliffs of Makara Coast overlook Cook Strait, which separates the North and South Islands of New Zealand (created by the Boo Boo Fault line) and connects the Tasman Sea with the South Pacific Ocean. On land, our vineyards are strongly influenced by this maritime climate, and our Makara wines manifest the unspoiled landscape of New Zealand, with purity of flavor and distinctive regional character.

VINEYARDS

Marlborough wine region is renowned for its flavor characteristics. Located on the east coast with mountains to the west, Marlborough is one of New Zealand's sunniest and driest areas. Makara Sauvignon Blanc, is sourced from two valleys within Marlborough, the Wairau Valley and the Awatere Valley (Awa-tear-ee).

Approximately 70% of our Sauvignon Blanc is from the "Upper" Wairau Valley with its warmer climate and shallow, stony and fast-draining soils that create conditions perfectly suited to Sauvignon Blanc.

The basic flavor characteristics of passion fruit, flint, gooseberry, capsicum, grapefruit and tropical fruits are what make the Wairau Valley Sauvignon Blanc unique and celebrated.

VINTAGE

Marlborough experienced a warm and dry start to the growing season, resulting in even flowering and ultimately balanced vines with the right amount of crop to get them through to harvest. The warm weather continued through Spring and Summer, with periodic rains which kept the vines hydrated throughout the growing season. These warmer conditions also meant harvest started around 2 weeks earlier, with fruit that was full of flavor, with naturally balanced acidity and lovely weight. The Sauvignon Blanc produced from this vintage has, highly aromatic fruit flavors, with a vibrant pure palate and an elegant mineral finish.

WINEMAKING

Parcels of Sauvignon Blanc were selected for this wine from Vineyards across the Upper Wairau and Awatere Valleys. The parcels were harvested and fermented separately, using selected yeast strains for Sauvignon Blanc to enhance varietal character. A long, cool fermentation took place over four weeks, with the parcels then being blended and stabilised, prior to bottling.

WINEMAKER'S TASTING NOTES

This 2018 Marlborough Sauvignon Blanc shows lifted passionfruit and gooseberry aromas with some fresh herbal tones. The palate is crisp, fruity and fresh with a lively, citrus acidity.

THE LABEL

Inspired by the Māori fish hook, the hook represents strength, good luck and safe travel across water. Some mythology states the island was once a canoe broken in half by the Makara and the hook was used to bring the two pieces of the canoe back together.

WINE DATA

Region:	Wairau Valley, Awatere Valley – 100% Marlborough
Blend:	100% Sauvignon Blanc
Harvested:	March – 10 April, 2018
Alc/Vol:	12.5%
Titrateable Acid:	7.3 g/L
pH:	3.30
Residual Sugar:	4.0 g/l

