

Sauvignon Blanc 2020

An iconic Martinborough style of Sauvignon Blanc that is serious, subtle and textural while still oozing with vibrant tropical and citrus fruit characteristics.

COLOUR

Pale lemon, almost clear in its youth.

AROMA

A summery nose of tropical stone fruits and passionfruit, giving way to mango, guava, nectarine, Chinese gooseberries, tomato leaf and just a hint of dried herb.

AGEING POTENTIAL

Best enjoyed during the first 3 years from vintage with fresh seafood or Pacific Rim cuisine.

PALATE

The very dry 2020 summer has delivered the quintessential Palliser house style. Crisp, refreshing and detailed on the palate, the vibrant acid line is tamed by the generosity and weight of the passionfruit and guava notes, culminating in a long, pristine finish.

WINEMAKING

89% of the fruit from our Clouston vineyard, the balance from our East Base vines. The juice is pressed and cooled in stainless steel for two days before racking and cold fermentation to maximise flavour. Post-fermentation lees stirring adds complexity and texture to the wine.
Vegan friendly

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2020
Alcohol: 13.0%
Bottled: September 2020