

Palliser Estate Sauvignon Blanc 2021

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, perfect clarity.

AROMA

Musky and intense, the nose shows ripe passionfruit, citrus, mango and kiwifruit, a hint of eastern spice and thiol complexity.

AGEING POTENTIAL

A match made in heaven for Kerala-style fish, a Southern Indian dish, or Thai coconut-style green-lipped mussels, this will work equally well with any kaimoana you've caught (or bought). Enjoy young and fresh, but don't be afraid of a few years bottle age. Now to 2026

PALATE

Weighty and textured, with an abundance of pure passionfruit flavour, an impressive acid line drives the wine to a crisp, dry finish. Long and complex with definite notes of garam masala peeking out from behind the juicy tropical fruit, this grows in the glass as it warms to become an excellent food wine.

WINEMAKING

64% of the fruit from our Clouston Vineyard the balance from our Pencarrow Vineyard. The fruit is harvested and gently crushed to tank, cold settled over 2 days and racked to tank and fermented leaving 2.8g/litre of residual sugar giving added weight and texture to the wine. The wine then spends a further 2 months on lees before bottling

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2021
Alcohol: 13.0%
Bottled: July 2021