

Pencarrow Sauvignon Blanc 2019

A soft, rounded Sauvignon Blanc with lush fruit.

COLOUR

Pale lemon, almost clear in its youth.

AROMA

An explosion of tropical fruits and tart berries; nectarine, passionfruit, gooseberries, tomato leaf and freshly cut herbs.

AGEING POTENTIAL

Best enjoyed in its youth with fresh seafood or Vietnamese cuisine.

PALATE

A pristine and uncomplicated style distinguished by exquisite purity, there is not a hair out of place in 2019. Focused, bright and direct with a bracingly fresh acid line and a gentle creamy texture from lees stirring on the finish, the length and minerality confirm this wine is a cut above.

WINEMAKING

Fruit from older vines in the Clouston Vineyard with the balance from our East Base Vineyard. The grapes are pressed to stainless steel tank were the juice is cooled and settled over 2 days. The clear juice is racked to another tank and then fermented for one month at cool temperatures to maximize the flavours. After fermentation is completed the lees are stirred on several occasions to add complexity and texture to the wine. The older vines tend to throw more tropical notes with less acidity making for a softer style.
The wine is vegan friendly

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2019
Alcohol: 13%
pH: 3.11
TA: 6.75g/L
Residual Sugar: 2.8g/L.
Bottled: September 2019