

Pencarrow Sauvignon Blanc 2020

A soft, rounded Sauvignon Blanc with lush fruit.

COLOUR

Pours a pale lemon with brilliant clarity.

AROMA

Vibrant and expressive, the nose is an explosion of tropical fruits, exotic florals and crisp stone fruit. The top notes lead with passionfruit, blackcurrant, apple and nectarine, with neroli orange blossom and a thiol muskiness that adds pleasing complexity.

AGEING POTENTIAL

Best enjoyed in the flush of youth, this is great as an aperitif or equally at home with kaimoana, like pan-fried fish, green-lipped mussels or oysters. The coriander, Thai basil and mint notes found in Vietnamese cuisine are also an excellent match.

PALATE

Juicy, luscious and bracingly fresh, the wine is dry to taste with the precision and purity of the fruit flavours an absolute highlight and a marker of another excellent vintage. Fruit concentration and subtle dried herbal complexity lead on to a long, mouthwatering finish with immaculately balanced acidity.

WINEMAKING

57% from our older vines in the Clouston vineyard with the balance from our 'East Base' vines. Pressed to stainless steel, cold settled and cold fermented to 13% ABV, the older vines tend to throw more tropical notes with softer acidity making for a rounder style. The lees are stirred post-ferment for maximum character.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2020
Alcohol: 13.5%
Bottled: January 2021
pH: 3.00
TA: 7.3g/L
Residual Sugar: 5.2g/L.