

Pencarrow Sauvignon Blanc 2021

A soft, rounded Sauvignon Blanc with lush fruit.

COLOUR

Pale lemon with excellent clarity.

AROMA

The nose is bright and expressive, showcasing a range of tropical and orchard fruits, from passionfruit to Granny Smith apple, blackcurrant leaf to white nectarine - all set against a delicate blossom and musk note.

AGEING POTENTIAL

At its best during the first 4 years from vintage, it's ideal as an aperitif or as a match for kaimoana, like pan-fried fish or green-lipped mussels in a Thai coconut sauce. The coriander, basil and mint notes found in Vietnamese cuisine are also an excellent match.

PALATE

Juicy, balanced and pleasingly crisp on the palate, the hallmark Martinborough tropical fruit and dried herb complexity are at the fore. The ripeness and fruit weight tempers the mouthwatering acidity, drive a long, fresh finish.

WINEMAKING

70% from our older vines in the Clouston vineyard with the balance from our Pecarrow vineyard. Pressed to stainless steel, cold settled and cold fermented to 13% alcohol 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: March 2021
Alcohol: 13%
Bottled: September 2021
pH: 3.09
TA: 7.2g/L
Residual Sugar: 3.22g/L.