

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2018 SAUVIGNON BLANC

Similar to 2017 in that a fantastic dry and warm start to the season was met with some indifferent wet weather close to harvest, requiring quick decision making to ensure fruit was harvested in good condition. The terrific start to the season and hot Summer ensured flavours and aromas were nevertheless very strong. The 2018 wine shows hallmark grapefruit and citrus notes with tropical overtones and some crushed sweet herbs, while the palate is textured and juicy with lovely fruit purity, precision and length.

GEOGRAPHICAL INDICATION

100% 2018 Marlborough Sauvignon Blanc

VINEYARD

100% Marlborough with components from grower vineyards in the Bells Rd, Fairhall, Rapaura, and Renwick sub regions of the Wairau Valley. The balance and backbone of the wine, as always, comes from our home Sound of White Waihopai Valley Vineyard.

WINEMAKING

The fruit for this wine was harvested from the 21st March through to the 5th of April, 2018. The production of Catalina Sounds Sauvignon Blanc has become a very simple exercise – we allow the fruit to tell its story and seek to add extra interest and complexity by incorporating small levels of uninoculated barrel fermentation, hot temperature fermentation and heavy solids' fermentation, while allowing the finished ferments to sit un sulphured on full lees for as long as possible, to build additional roundness and mouthfeel. The result is a wine that is proudly Marlborough in style, but with a fruit restraint and texture that sets it apart from many of its peers.

ANALYSIS

Alcohol: 12.7
Ph: 3.31
Acid: 7.3g/L
Sugar: 1.9g/L

FOOD MATCH

Lovely with food. Try it with fresh seafood, Summer salads, goats' cheese and grilled vegetables