

# CATALINA SOUNDS

MARLBOROUGH  
NEW ZEALAND



## 2019 SAUVIGNON BLANC

The 2018/19 growing season was one of extremes but with a very positive outcome. Cool and wet conditions over flowering resulted in fewer berries per bunch and then a record dry spell through January and February ensured berries remained small and concentrated, bringing richness and weight to the 2019 release. More than ever, I have tried to allow the fruit to tell its story with transparency and as little handling as possible in the winery. Approximately 5% of the wine has been fermented in oak to build a textural profile in line with the Catalina house style. In the glass, the wine offers a classical profile of grapefruit and blackcurrant bud, with tropical notes and a gentle nettle note in support. The palate is generous and soft, with riper acid than previous years, and a lovely precise and cleansing finish.

### GEOGRAPHICAL INDICATION

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100% Marlborough – certified with Appellation Marlborough Wine.



### VINEYARD

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Fruit for this wine was predominantly sourced from our home Waihopai vineyard Sound of White (35%), VB Premium at Fairhall (24%) and Muphy's vineyard at the Spring Creek end of Rapaura Road (17%). The balance was sourced from Grovetown, Blind River, Central Wairau and Renwick.

### ANALYSIS

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Alcohol: 13.0  
Ph: 3.25  
Acid: 6.5g/L  
Sugar: 2.0g/L

### FOOD MATCH

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Fresh seafood and salads

While at its most vibrant and fresh in its first 2 years, I believe this wine will age gracefully