

# CATALINA SOUNDS

MARLBOROUGH  
NEW ZEALAND



## 2015 SOUND OF WHITE SAUVIGNON BLANC

A cool flowering and drought summer for Marlborough resulted in low crops and fruit with excellent concentration of flavour. The 2015 wine has a restrained yet powerful aromatic mix of nectarine, peach and citrus entwined with greener herbal elements and toasty oak. The palate is rich yet precise, carrying these flavours to a long, textural finish

### GEOGRAPHICAL INDICATION

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100% Waihopai Valley, Marlborough

### VINEYARD

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Fruit exclusively sourced from a 3Ha block at our home Sound of White vineyard in the Waihopai Valley. Pruned to 2 canes and cropped at 9T/Ha, the vineyard was strictly managed through the growing season to ensure fruit of the highest quality could be hand picked on 31st March and 2nd April 2015.

### WINEMAKING

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A very simple process in that the grapes are whole bunch pressed with no additions, allowed to settle for 12 hours, and then the cloudy juice is run to large 4000L and 5700L French oak foudres for uninoculated fermentation. 2 new oak puncheons were also filled for fermentation. The wine then sat on heavy lees until February 2016, when it was sulphured and prepped for bottling.

### ANALYSIS

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Alcohol: 13.1%  
Ph: 3.16  
Acid: 7.5  
Sugar: 1.5g/L

### CELLARING POTENTIAL

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While drinking beautifully now, I believe it should easily last until 2020.

### FOOD MATCH

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A great match with hearty seafood dishes, poultry and even pork.