

CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND

2016 SAUVIGNON BLANC

GEOGRAPHICAL INDICATION

100% Marlborough with approximately 50% from our home Sound of White, Waihopai Valley Vineyard. The balance has come from our favourite grower blocks in Fairhall, Rapaura and Spring Creek.

VINEYARD

The 2015/16 growing season was again warm and dry with ideal flowering conditions through late November and December 2015. As a result, potential vineyard yields were higher than average and necessitated plenty of work through the second half of the growing season to bring the vines back into balance and ensure fruit ripening in a timely fashion.

WINEMAKING

Fruit that went into the 2016 wine was harvested in a relatively brief 10 day window from April 1st 2016. As always with Catalina Sounds, we have allowed the fruit to tell its story and added extra layers of interest via a small amount of oak fermentation, extended aging (unsulphured) on yeast lees post ferment, and for the first time trialled 'full solids' tank ferments to provide an additional dimension both aromatically and texturally. The result is a wine with a punchier nose than preceding years whilst maintaining the Catalina house style of delivering a textured and rich palate balanced with fruit precision and focus. Aromatically, the wine displays attractive grapefruit and white currant notes, with tropical fruits and crushed herbs in support and a perfectly balanced palate finishing refreshingly long and mouth watering.

ANALYSIS

Alcohol: 13.0

Ph: 3.24

Acid: 7.1

Sugar: 1.4g/L

FOOD MATCH

Great with fresh seafood, summer salads or grilled vegetables and goats cheese

