

# CATALINA SOUNDS

MARLBOROUGH  
NEW ZEALAND



## 2016 SOUND OF WHITE SAUVIGNON BLANC

The 2015/16 growing season was again warm and dry with ideal flowering conditions through late November and December 2015. As a result, bunches were full and plentiful so high attention was required to ensure vines were in balance to allow timely fruit ripening and flavour development.

### GEOGRAPHICAL INDICATION

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Sound of White Vineyard, Waihopai Valley, Marlborough

### VINEYARD

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Impeccably managed by Fraser Brown, fruit for this wine was again sourced from within our 3.1Ha 'D' Block at Sound of White Vineyard. This block has a strong clay presence which provides an inherent richness and density to the fruit. We also note a strong site specific aromatic profile from this block which presents as gentle alpine herbs and a mouth watering saline character on the palate.

### WINEMAKING

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As always, a very simple process in that the grapes are whole bunch pressed and then the cloudy juice is run to large 4000L and 5700L French oak foudres for uninoculated, warm fermentation. For the first time in 2016, the wine also went through a natural malolactic fermentation, which has given a lovely softness to the palate. Aromatically, the wine displays an alluring amalgam of tropical fruits, stonefruit and citrus notes with gentle herbal elements and French oak complexity in support. The palate is textural and soft, yet still framed with a fine acid line and oak tannins to give pleasing firmness.

This wine captures my ambition with Sound of White – to allow the wine and site to dictate the style. The 2016 has aromatic complexity, texture and purity, all delivered in a restrained, elegant fashion.

### ANALYSIS

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Alcohol: 13.0%  
Ph: 3.28  
Acid: 5.5g/L  
Sugar: 0.6g/L

### CELLARING POTENTIAL

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While drinking beautifully now, this wine should look great for at least a further 5 years.

### FOOD MATCH

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Try with poultry and pork dishes and heartier seafood meals