Alc	pH	TA	RS
13.1%	3.19	6.55 g/l	2.2 g/l

SEASON SUMMARY

The 2019 season started with an early budburst after a mild winter and warm early spring. Cool, unsettled weather came through the region in late Spring, around the time of flowering, leading to lower yields than average. This unsettled weather continued through December, but Christmas brought the gift of consistent conditions.

The period of warm and dry weather extended all the way into harvest, allowing the fruit to ripen evenly on the vines. Vineyard crews undertook canopy work to ensure the bunches received optimum levels of exposure to allow full flavour development. The resulting fruit received into the winery was deliciously concentrated and complex.
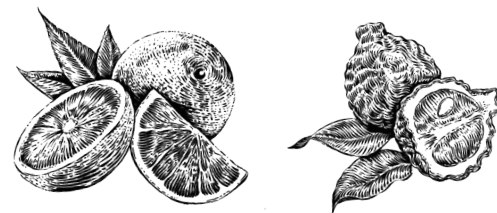
The Sauvignon Blanc harvest commenced on March 15th and was completed on April 2nd, the earliest finish to a Sauvignon Blanc harvest in the 34 years since Cloudy Bay was founded.

KEY VINEYARDS

Our Sauvignon Blanc comes largely from vineyards planted on the Wairau Valley floor, where the climate and free-draining gravelly soils are perfect for Sauvignon Blanc. This includes the Estate, Motukawa, Widow's Block, Red Shed, and Mustang vineyards.

WINEMAKING & BLENDING

Following the harvest, the free-run juice was cold settled, before racking and inoculation with selected yeast. Fermentation was carried out primarily in stainless steel tanks, with approximately 5% of the blend fermented at warmer temperatures in old French oak barriques and large format oak vats. As usual, our Sauvignon Blanc was blended stringently to include only the best. In 2020 the final blend comprises 82 different portions.

NOSE: The 2019 Sauvignon Blanc is intense and expressive. Ripe citrus, passionfruit, makrut lime and white peach greet the nose.

PALATE: The vibrant palate features zesty citrus, stone fruits and subtle notes of orchard blossom. Mouthwatering grapefruit acidity underpins the palate and carries the fruit characters to an impressively long finish.

Sauvignon Blanc

2019