



CONVERGENCE SAUVIGNON BLANC 2019 MARLBOROUGH

VARIETIES	Sauvignon Blanc
VINEYARDS	O'Dwyers, Terrace & Long Lane
SUB REGION	Wairau & Awatere valleys
SOIL TYPE	Silt over alluvial gravels
PH	3.32
TA	7.0g/l
RS	2.7g/l
ALCOHOL	13%

The name Convergence signifies the coming together of flavours from our Wairau and Awatere valley vineyards.

HARVEST & WINEMAKING:

After a beautifully warm but excessively dry summer, harvest began three weeks early. It was a stunning vintage with pristine fruit, small berries, and great concentration.

Harvested early morning and lightly pressed, this juice was fermented cool, predominately in stainless steel to maximise fruit purity and character. A small portion was fermented in concrete egg tank to add a grainy texture to the palate. Both portions were aged on light yeast lees for three months to gain complexity and increase mouthfeel.

Winemaker: David Clouston

TASTING NOTES:

Bright straw with green hues, this classy sauvignon blanc has an abundance of bell pepper, fennel and crushed tomato leaf aromas that mingle with subtle notes of tangelo, snow pea and nettle. Dry and saline, persistent flavours of zesty citrus and grapefruit pith are revealed alongside bright, mouthwatering acidity. The flinty yet lively palate has a lovely creamy texture and a juicy smooth finish.

A great match with Pacific or Asian fare.