



## CONVERGENCE SAUVIGNON BLANC 2020 MARLBOROUGH

VARIETIES	Sauvignon Blanc
VINEYARDS	O'Dwyers, Terrace, Long Lane, Kennedy Valley East & Richmond Brook
SUB REGION	Wairau & Awatere valleys
SOIL TYPE	Silt over alluvial gravels
PH	3.22
TA	7.3g/l
RS	3.2g/l
ALCOHOL	13.5%

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

Winemaker: David Clouston

Vegan

### HARVEST & WINEMAKING:

A prolonged Indian summer with cool nights, typical of Marlborough, led to expressive wines with great natural acidity. The season produced pristine fruit with beautifully ripe flavours. Harvested early morning and lightly pressed, the juice was fermented cool, predominately in stainless steel to maximise fruit purity and character. A small portion was fermented in concrete egg tank and clay amphora to add a grainy texture to the palate. The wine was then aged on light yeast lees for three months to gain complexity and increase mouthfeel.

### TASTING NOTES:

Bright straw in colour, this classy sauvignon blanc has explosive aromatics of blackcurrant, juniper berry, Jasmine and pawpaw that mingle with subtle notes of fresh capsicum, pea pod and grass. Dry and saline, persistent flavours of kaffir lime and passionfruit are revealed alongside bright, mouth-watering acidity. The distinctive palate has a lovely creamy texture and a smooth, pure finish.