

## **MOUNT RILEY SAUVIGNON BLANC 2021**

### **WINEMAKERS NOTES:**

Tiny yields and a dry summer with moderate temperatures created ideal growing conditions for our 2021 Sauvignon Blanc. Fruit flavour was amongst the best our winemaking team has ever seen and we're super excited to take this vintage to market. With vigilant and timely picking decisions we were able to ensure our principles of high quality and capture those enticing Marlborough flavours that create Mount Riley's classic and highly sought-after Estate Sauvignon Blanc.

Our 2021 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with a portion from the Awatere Valley and the balance from the Wairau Valley. Grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented in stainless steel at cool temperatures to preserve the lifted aromatics in this wine.

### **TASTING NOTES:**

- Colour*      Light straw with green hues.
- Bouquet*     Complex aromas of pink grapefruit, passionfruit, gooseberries and currant with a touch of crushed herbs.
- Palate*       Weighty mouthfeel with intense although refined flavours finishing with a crisp, acidity
- Drink*        Drinking well now; this wine can be enjoyed until late 2023. Great as an aperitif or match with seafood, smoked fish, fresh salads or chargrilled vegetables

### **TECHNICAL INFORMATION:**

Grape variety: 100% Sauvignon Blanc  
Origin: Marlborough, NZ  
Alcohol: 13%  
RS: 3.4 g/L  
TA: 7.1 g/L

