

# WAIMAUNGA

WINDBLOWN CLAYS

## SINGLE VINEYARD SAUVIGNON BLANC

The nose offers beautiful complexity with layers of tropical fruit, citrus, and a hint of toasted oak. The palate is rich and creamy with a refreshing acidity that balances the ripe fruit flavors. Subtle notes of vanilla and spice add depth and intrigue, making this an elegant and sophisticated interpretation of Marlborough Sauvignon Blanc.





Broadbridge and Wither Clays

#### CLIMATE

Dry maritime with warm sunny days and cool nights.

YIELD

8.5 t/ha

VINE AGE

15 - 20 years old vines

**ALCOHOL** 

13.5%

#### AGEING POTENTIAL

5 - 10 years from vintage

#### RAINFALL

Based on growing season Oct - April 330 mm vs *LTA* 314 mm

#### SUNSHINE HOURS

Based on growing season Oct - April 1151 hours vs *LTA* 1614 hours

### PAIRING SUGGESTION

Freshly caught oysters with a lemon reduction, or with a creamy Brie and fresh bread.

5259

# TERROIR & VITICULTURE

Named after the **ancient glaciation** period that formed this exceptional terroir, **Waimaunga** offers the purest expression of Sauvignon Blanc from the clay soils. Following the French tradition, our vineyard is planted in **high density**. **Dry farming** and **organic practices** also allows us to ensure **natural vine balance** is achieved by stressing the vines just to the right level. This forces the roots to go deeper in the soil, obtaining the purest expression of our terroir and showing more **minerality** from the stone soils.

# WINEMAKING

Once received in the winery, gentle pressing straight to tank allows us to retain the aromatic freshness of the wine.

Fermentation occurs in 85% stainless steel; while the remaining 15% is wild fermented in older French oak barrels and Austrian oak demi-muids (600L). The wine is then aged on fine yeast lees for 8 months with lees stirring, which enables us to obtain a round Sauvignon Blanc with body and mouthfeel.

A further 6 months of tank and barrel ageing is employed to ensure wine balance is attained



before bottling.