

# 'CLAY'

## SÉLECTION PARCELLAIRE SAUVIGNON BLANC 2020

Sourced from a parcel of vines situated on our Waimaunga Windblown Clays, this wine is a pure terroir representation of some of our most exceptional rows. Lemons, dill, cucumber, green apples and seashells are present on the nose. Evolves to fresh nutmeg and chalky minerality. Lots of phenolic tension, texture and intensity with a medium body. An immensely appealing and different approach to Marlborough Sauvignon Blanc.

### TECHNICAL

#### TERROIR

Waimaunga Windblown Clays

#### CLIMATE

Dry maritime with warm sunny days and cool nights.

#### YIELD

6t/ha

#### VINE AGE

18 years old vines

#### ALCOHOL

14%

#### AGEING POTENTIAL

10- 20 years from vintage

#### RAINFALL

Based on growing season Oct - April

206 mm vs **LTA 314 mm**

#### SUNSHINE HOURS

Based on growing season Oct - May

1779 hours vs **LTA 1614 hours**

#### PAIRING SUGGESTION

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



### TERROIR & VITICULTURE

*"Clay" is the ultimate refinement of our Waimaunga Windblown Clays soils.*

Following the French tradition, our vineyard is planted in **high density**. This encourages competition between vines and restrains vigour; ensuring grapes divert their energy into the grapes (rather than the canopy) - resulting in concentrated berries. **Minimal irrigation** and **organic practices** also allow 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 sub soil, obtaining the purest expression of our terroir and showing the true character and minerality of the clay soils.

### WINEMAKING

To ensure the **purest expression** of our unique terroir is retained, the 'Stones' and 'Clay' cuvees are carefully crafted. Wild fermentation occurs in older 600L **Austrian oak** demi-muids. The wine was then aged on fine yeast lees for 20 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and mouthfeel. This fine wine is **unfiltered and unfinned** with minimum handling and low sulphur.