

EATON

WINES

OUR STORY

The Eaton wine journey began in 1981 when I took my first vineyard job in Marlborough. In 1991 with my wife Jo, we then developed the Clayvin and Eaton vineyard (1999). That started our family along the path of winemaking from small parcels of hillside grown grapes. The purpose of the EATON brand is to allow our family to work with these small parcels of fruit from unique Marlborough vineyards. Vines are hand-tended and the wines hand-crafted. We work closely with the family owners of these sites to craft special and memorable wines. We strive for wines that are truly expressive of their origin and are made in a very natural way. This allows for reduced use of preservatives, processing and eliminates the need for fining.



EATON Breezemer Sauvignon Blanc 2021

Breezemer vineyard was planted by Rachel and Bryn Cotching on the gentle North-facing slopes of Marama Road in the Awatere Valley. After several years of watching the vines mature and the site start to express itself more assertively; in 2020 Breezemer came of age and was ready to have a cuvee made exclusively from that vineyard.

Yields were kept low and vines were shoot-thinned, leaf-plucked and thinned by hand. Pre-veraison 10-15% of the crop was green thinned and shoulders were removed.

THE VINTAGE

2021 was one of the lowest yielding vintages since 2012 and the concentration shows on wines across all varieties. The season itself started wet and cool and we had a very poor flowering which meant open clusters and small berries. From December onward the season returned to normal and we had the usual dry Marlborough summer finishing with cooler weather than normal. The aromatic profiles were elevated even further with the large diurnal range from cool nights and warm days over the last few weeks of the vintage.

THE MAKING

Vineyard:	Breezemer and Thistle Hill vineyards
Variety:	Sauvignon Blanc
Region:	Awatere, Marlborough
Harvest:	Hand harvested – Breezemer 16th/17th March
Process:	Whole bunch pressed straight to barrel - No added enzymes, SO ₂ or yeasts
Fermentation:	Wild natural fermentation, followed by 100% Malolactic fermentation after which SO ₂ is added.
Barrel work:	Lees stirred at the on-set of malolactic fermentation and twice post Malolactic fermentation.
Barrel ageing:	11 months in 600L Demi Muid and seasoned 225L barriques.
Assemblage:	After 11 months assembled to stainless steel tank for settling and minimal SO ₂ addition.
Marriage:	Settled almost 2 months before being bottled.
Bottling:	Un-fined and unfiltered 20th April 2022
	pH 3.02
	TA 8.9g/l
	Alc 13.54%
Production:	1038 bottles

THE DRINKING

Aromas of citrus, white peach, wild flower and dried herbs. The palate backs this up with a fresh acidity, supported by a dry and long minerality driven by complexity from barrel aging on fine lees. A complex and taut wine that will reward cellaring.

