

PIONEER BLOCK 25

POINT FIVE SAUVIGNON BLANC

Point Five has its name derived from its unique position half a metre above sea level.

BLOCK: 25

REGION:

The lower Wairau Valley which was previously part of the Wairau floodplain.

TERROIR:

Soils: Deep, fertile, free-draining soils.

Topography: Flat.

Climate: Maritime. Slightly cooler than most of the Marlborough Valley, with a slower longer ripening period.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This single vineyard is located point five metres above sea level. The low-lying site experiences cooler temperatures than other parts of the Marlborough region aiding in a longer growing season and facilitating flavours of incredible intensity. The vines get maximum benefit of direct sunlight from sunrise to sunset. The vineyard also benefits from very nutrient and mineral rich soils and a significant daytime-night time temperature difference because of its proximity to the cooling influence of the nearby Cloudy Bay which acts as a natural heat sink.

VITICULTURE:

The fruit was sourced from a single vineyard owned by the Bennett family on the fertile, free-draining soils of the lower Wairau Valley. The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness.

WINEMAKING:

The juice was pressed off immediately to minimise skin contact and juice deterioration following harvesting. After settling, the juice was fermented using carefully selected yeast in stainless steel at cool temperatures to retain fruit flavour and freshness. This batch was selected as a Pioneer Block wine due to its intense concentration of flavours.

COLOUR:

Pale green.

AROMA:

A herbaceous green spectrum of gooseberry and currant with a citrus lift and a hint of flint.

PALATE:

Generous and richly layered with blackcurrant, gooseberry and citrus zest. Notes of crushed herb and minerality lead to an elegant and persistent finish.

AGEING:

The flavours will be at their best within two years from harvest.

WINE ANALYSIS:

Alcohol 13% v/v, Residual sugar 1.58 g/L
Titratable Acidity 7.1g/litre, pH 3.34

FOOD MATCH:

Accompany with fresh seafood and seasonal salad.



WINEMAKER
Stewart Maclellan

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