

The Sisters

2018 SAUVIGNON BLANC

About the vintage

2018 was a vintage that started hot and dry with great weather at flowering followed by record sunshine and higher than average temperatures though till February. This resulted in nice ripe flavours while the grapes retained lovely acidity. Our carefully managed yields meant we achieved the desired ripeness levels. The resulting wine possesses lovely, lifted passionfruit characters and displays the typically pronounced varietal character and flavour profile that we all enjoy.

The winemaking

We aim to pick each of the Sauvignon Blanc vineyard blocks as the flavours reach their maximum. This wine is made from grapes that displayed excellent aromatics and concentration. After machine-harvesting in the cool of the early morning and careful destemming and pressing, the free run and lightly-pressed juice was cold settled for 48 hours. It was then racked and inoculated with a selected yeast strain to maintain freshness and fruit characters. The wine was held on lees prior to blending and bottling. Alcohol is 12.5%.

What the wine is like

This Sauvignon Blanc delivers everything you'd hope for from this classic Marlborough varietal. Bright citrus and passionfruit aromatics leap from the glass. The palate has wonderful passionfruit, grapefruit and lime flavours balanced by gentle herbaceous notes. Juicy and succulent with a supple texture and good length of flavour that culminates in a crisp finish. This wine has lovely balance and a refreshing dry finish.

When to enjoy

Anytime you feel like a glass of uplifting, fresh white wine! The quality and style means that it can be enjoyed anytime over the next few years but it's really a wine designed to celebrate the here and now. Serve chilled.

Suggested food pairings

Although ideal as a refreshing glass of wine on its own, this Sauvignon Blanc is a perfect match with seafood, salads, Asian-inspired flavours and much more.

