

CHURTON MARLBOROUGH SAUVIGNON BLANC 2017

Vintage | 2017

Wine maker | Sam and Ben Weaver

Alcohol | 12.9% Residual sugar | <1 g/l

pH | 3.0 TA | 7.1 g/l

Cellaring | 2-5 years

Food match | Sashimi of NZ gurnard and fresh bluff oysters through to Asian spiced slow cooked pork belly.

VINEYARD | Our distinctive hillside vineyard above the Waihopai Valley was planted in 2000 with a European approach, close vine spacing and high density (approx. 5,000/ha). We manage the vineyard according to principles of biodynamics and organics. 2017 was a challenging vintage where the resilience of our vines was clearly demonstrated. Biodynamics encourages farm diversity and for us one of the clear benefits are that vines take up less water in rain events thanks to the inter row plants competing for their drink. Grapes also have thicker skins making them more resistant to splitting. Our 2017 Sauvignon Blanc achieved good balance with amazing flavour at lower sugar and acid levels than usual.

WINEMAKING | Churton incorporates 10 distinctive Sauvignon Blanc blocks and we harvest them each separately. In 2017 the Churton Sauvignon Blanc cuveé included eight blocks. Hand harvesting gives us the opportunity to be very selective in the vineyard, a vital process in 2017 where weather conditions were challenging. Our fruit was hand sorted in the winery before a gentle whole bunch pressing. 15% was fermented in a mix of used and new 500 litre French oak barrels with indigenous yeast and some cultured yeast. The balance was fermented and aged in stainless steel. All wine aged on lees for six months prior to blending. Our 2017 Sauvignon Blanc was gently fined to help clarify before bottling in November.

TASTING NOTE | A wine that has precision and minerality. Our 2017 Sauvignon Blanc combines aromas of yellow flowers and white peaches on the nose. The textured palate is intense with creamy layers of stone fruit. The Churton Sauvignon Blanc finishes crisp with wonderful length and drive through the palate.

Churton

