



Black Cottage

Sauvignon Blanc

Marlborough New Zealand 2020

Sustainably Grown

Harvest & Winemaking notes:

Covid-19 made harvest 2020 extremely challenging but it was an epic vintage quality wise. A warm, dry season with cool nights, typical of Marlborough, led to good acid levels. The season produced pristine fruit with beautifully ripe flavours. The grapes were gently pressed and fermented at cool temperatures in stainless steel to maximise fruit purity and varietal character. This is a classic Marlborough Sauvignon Blanc which is approachable and delicious.

Winemaker: Sanna Stander

Tasting notes:

Pale straw in colour, this sauvignon blanc has a complex nose of gooseberry, passionfruit, crushed herbs and a touch of sweat. The zesty palate is packed full of tropical fruit flavours, has a delicious line of salinity, grainy texture and a refreshingly dry finish.

Try with fresh seafood or light, seasonal salads.

Analysis:

SUB-REGION	Wairau & Awatere valleys
SOIL TYPE	Alluvium & clay
VARIETIES	Sauvignon Blanc
PH	3.17
TA	7.5 g/l
RS	3.0 g/l
ALCOHOL	12.5%

www.blackcottagewines.co.nz

