



CONVERGENCE SAUVIGNON BLANC 2021 MARLBOROUGH

VARIETIES	Sauvignon Blanc
VINEYARDS	Valley East, Long Lane, O'Dwyers, & Terrace
SUB REGION	Wairau & Awatere valleys
SOIL TYPE	Silt over alluvial gravels
PH	3.35
TA	6.9g/l
RS	3.2g/l
ALCOHOL	13%

The name Convergence signifies the coming together of flavours from our Wairau and Awatere valley vineyards.

Winemaker: David Clouston

Vegan

HARVEST & WINEMAKING:

Crops were significantly reduced due to early spring frosts and a cold, wet flowering period. Summer was incredibly dry and this lead to a very early harvest. The resulting fruit quality was outstanding and wines from the 2021 vintage might just be exceptional. Harvested early morning and lightly pressed, the juice was fermented cool, predominately in stainless steel to maximise fruit purity and distinctive varietal character. A small portion was fermented in concrete egg tank and clay amphora to add a grainy texture to the palate. The wine was then aged on light yeast lees for three months to gain complexity and increase mouthfeel.

TASTING NOTES:

Bright straw in colour, this classy sauvignon blanc has explosive aromatics of passionfruit, white peach, gooseberry and lime juice that mingle with subtle notes of caper berries and flint. Dry and saline, persistent flavours of white currant, golden kiwi fruit and stone fruit are revealed alongside bright, mouth-watering acidity. The distinctive palate has a gravelly texture and a ripe, pure finish.

Handcrafted New Zealand wines that truly reflect the valleys from where they come

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