



# SHELTER BAY

MARLBOROUGH

NEW ZEALAND

## SHELTER BAY SAUVIGNON BLANC 2021

*Shelter Bay's vineyards lay in Marlborough, NZ at the northern end of our country's Southern Island. Situated in an alluvial valley protecting them from fierce, prevailing ocean weather – the Tasman Sea to the west, and South Pacific Ocean to the east. Our well weathered and free-draining river gravel soils ensure our vines produce intensely aromatic, vibrantly fruited and refreshingly crisp wines.*



**Winemaker:** Matt Patterson-Green

**Tasting notes:** Intense and powerful aromas of blackcurrants, gooseberry and passionfruit abound. The palate is full and rich with fresh juicy acidity and framed by a balanced minerality that gives the wine a long and flavoursome finish.

**Weather:** Growing season 2021 was sunny and warm weather during all critical growth stages and carried on through to March. Only a small bout of rain at the end of March prevented this season from being all but perfect weather wise. The resulting harvest was short and relatively condensed, rewarding those who had managed their canopies effectively resulting in lovely fruit with full flavour and maturity.

**Harvest:** Grapes were sourced from 2 of our main vineyard blocks and a warm summer followed by a period of settled autumnal weather allowed us to harvest healthy flavour ripe fruit with compromise.

**Winemaking:** All fruit was lightly pressed to tank with the resulting juice settled at cool temperatures for 72 hours. The clear juice was then warmed and inoculated with a neutral yeast strain to complement the pure fruit character of our vineyard sites. Fermentation lasted 3 weeks on average at medium temperatures to maximise aroma and varietal characters. Post fermentation the young fresh wines are blended and prepared for bottling early 2022.

### **Wine Analysis:**

<b>Alcohol</b>	<b>12.5%</b>
<b>pH</b>	<b>3.24</b>
<b>Titrateable Acidity</b>	<b>6.2g/L</b>
<b>Residual Sugar</b>	<b>4g/L</b>