Sound of White Barrel Fermented Sauvignon Blanc, Marlborough 2023

NEN0152023

Catalina Sounds

— Marlborough, New Zealand

A complex, delicate and concentrated single vineyard Sauvignon Blanc from Waihopai Valley estate.

2022 Vintage

Decanter World Wine Awards Silver 2024

IWSC Bronze 2024

Production

The Sound of White vineyard on Catalina Sounds Waihopai estate has silty, clay and loam soils which give structure and density. Low yields achieve clean, ripe, concentrated flavours in the fruit. The grapes are hand harvested and gently whole cluster pressed. After 24 hours at an ambient temperature, the cloudy juice transferred to 500 L French oak barrels where a completely wild, indigenous fermentation takes place. This slow ferment over several months is monitored and tasted regularly, without stirring or disturbing. The barrels are racked and the wine stabilised and lightly filtered, before being bottled.

This wine is accredited Appellation Marlborough Wine and 100% grown, made and bottled in Marlborough from vineyards that are certified by Sustainable Winegrowers NZ and adhere to strict yield regulations as set by AMW.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Waihopai Valley

Winemaker:
Matt Ward

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and Egg

Bottle Barcode:
9316128001531

Tasting note

The wine shows preserved aromas of ripe citrus peel, stone fruit, lanolin, and flint. The palate is vivacious, ripe and textural with nectarine and passionfruit flavours. There is added complexity from savoury lees characters. A mouth-watering acidity supports the wine to give it definition, length, and flavour.

Food Match

Smoked or grilled fish, salmon rillette and goat cheeses, creamy pasta and pesto dishes.