



CABLE BAY SAUVIGNON BLANC 2019

Awatere Valley, Marlborough

Cable Bay Vineyards is dedicated to producing hand-crafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

Cinders Vineyard is fully certified organic with BioGro, and all of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER

Chloe Somerset

VARIETY

100% Sauvignon Blanc

VINTAGE

2019

REGION

Awatere Valley, Marlborough

VINEYARD

Cinders Vineyard

ALCOHOL

13.0%

SWEETNESS

Dry

FERMENTATION/AGING

Fermented in a stainless steel vat

CELLARING POTENTIAL

Will age beautifully for upwards of 10 years



TASTING NOTE

This is a beautifully complex wine, conveying all the characteristics of the Awatere river region. Lime zest, elderflower and notes of guava come together to form an expressive nose. The alluvial gravel, ocean influenced terroir of the site gives a chalky mineral element to the wine, providing maximum dimension, focused acidity and great overall balance. Lees ageing contributes further complexity and weight to the palate. It's textural, slightly saline and crunchy, with lovely fruit sweetness to bring it all together.

FOOD MATCH

South East Asian style dishes, fresh and vibrant flavours.

VINEYARDS

Our carefully selected, estate owned site benefit from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lend remarkable texture and minerality to the wines. The vines are also closely planted which results in lower yields of top quality fruit.

WINEMAKING

The grapes were harvested at night, and led straight into the winery. The fruit was pressed, and the vibrant juice was run to a stainless steel tank for settling. This juice was then fermented at cool temperatures using neutral yeast, allowing the varietal fruit flavours to be fully expressed. The wine was left to rest on light yeast lees for six months, and as a result has developed a lovely creamy consistency on the palate. After blending we let the wine integrate together for a few months in tank before bottling with no fining and minimal filtration.