



CABLE BAY RESERVE SAUVIGNON BLANC 2019 Awatere Valley, Marlborough

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Chloe Somerset
VARIETIES	100% Sauvignon Blanc
VINTAGE	2019
REGION	Awatere Valley
VINEYARDS	Rocky Vineyard
ALCOHOL	13.0%
SWEETNESS	Dry
FERMENTATION/AGING	Wild fermented and matured in French oak for 10 months.
CELLARING POTENTIAL	Enjoy now and for the next 10+ years.

TASTING NOTE

Papaya, gooseberry, vanilla and guava aromas all come together in a striking fusion with hints of flinty struck match. The palate has a lovely toasty backbone surrounded by zesty acidity, pith like phenolics and nice fruit weight through the mid-palate. The finish goes on and on for miles, I can still taste it now; 10 minutes later. This fumé blanc style sauvignon makes its own rules; the freshly pressed tuxedo might be a classic, but the shoes are Converse.

FOOD MATCH

Citrus cured salmon or trout with avocado, papaya, rocket. Cheese match – Fresh Goat Cheese, Ricotta, Feta, Parmesan.

VINEYARDS

This Sauvignon Blanc is grown on a single vineyard site in our estate owned Awatere Valley Vineyard. A beautiful sub-region of Marlborough, it features natural terraces leading down to the Awatere River. The soils graduate from a heavy stony base to fine river silt. Typically, stony soil will provide wines with lifted aromatics while the river silt soils add weight and texture to the palate. The vines are closely planted, on these stony, low vigour soils and the region benefits from low rainfall. As a result the Sauvignon Blanc that grows here is low yielding, and of premium quality.

WINEMAKING

The ripe fruit was harvested early in the morning whilst the grapes were nice and cool, transported to the winery, and immediately pressed. The juice was allowed some air contact between press and tank to deepen the flavour profile. It was then cold settled and racked off its lees, leaving textural Sauvignon Blanc juice to enter wild yeast fermentation. Following barrel ferment, the wine aged in oak for 10 months before assemblage. This is a fumé blanc style of sauvignon, reminiscent of the Loire Valley.