



LUNA

SAUVIGNON BLANC 2020



STATS

pH 3.18

TA 6.5 g/L

RS 6 g/L

Alc 12 %

Bottled Aug 2020

FOOD MATCH

Perfect with fresh seafood accompanied by a crunchy Asian slaw with ginger and peanut dressing

VINTAGE & VINE

From the start of the 2019/2020 growing season things looked promising! Great, even bud burst with only a few relatively minor frost events. We went into this critical part of the season in the best shape yet in terms of our organic regime, with full undervine cultivation completed along with extensive spring inter-row cropping to ensure the vines had the best possible start. Conditions through spring were relatively normal; plenty of wind, some rain but not too much! With a classic Martinborough North West/South West flow. Flowering was very successful and a good sized crop was on the cards! The ripening season was long and dry but not overly hot. If one had to make any complaint at all it may have been that it was perhaps a little too dry! As we practice dry farming there was definitely signs of water stress in the canopy across some of the blocks. Welcome rain arrived just after the start of harvest but in the main conditions for picking were excellent and we had the rare pleasure of picking exactly when we wanted too! I feel strongly that 2020 will go down in the books as a great vintage for Martinborough.

WINERY

A blend of two different blocks growing at our Blue Rock Vineyard. One block is on a very rocky soil the other on a heavier silty clay loam. The block on the rockier soil tends to ripen earlier and more fully, generally showing riper fruit in a more tropical spectrum whilst the other block tends to exhibit more of the classic punchy green flavour common in NZ savvy. Each block is harvested and vinified separately. The rocky block is sent to seasoned oak barrels for fermentation the other to tank for a long cool ferment. Following lees contact for three months the two batches are combined for a light filtration prior to bottling in the spring following vintage to capture and preserve freshness.

TASTING NOTE

Vibrant looking pale gold/greenish tones.

Real fresh! Sounding off with classic Savvy exuberance, passionfruit, peaches and some classic cooler green notes. A whip crack of mouth watering acidity is matched by a fully flavoured and soft textured mouthful.

A wine with all of the knobs turned to full volume.