



Walnut Block

2021

'COLLECTABLES'

Sauvignon Blanc | *Marlborough - New Zealand*



VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Walnut Block Estate
Vine Age: 20-years-old
Soil Type: Alluvial sand & clay
Viticulture: Certified organic
Fermentation: Inoculated – stainless-steel
Skin Contact: None
Agging: 3 months in stainless-steel
Alcohol: 13%
pH: 3.3
Total Acidity: 7.3 g/L
Total SO2: 119 ppm
Total Production: 20,833 cases
UPC: 9421901116200

About

The belief that the vineyard is the key to a great wine is at the core of Walnut Block. Labor intensive, organic vineyard methods produce consistent, exceptional fruit quality; the use of traditional winemaking techniques and attention to preserving delicate flavors & aromas. Among the vines stands the region's oldest walnut tree, and to pay homage, the Collectables label depicts an adaptation of the 1898 Kiwi New Zealand stamp. Both the planting of the tree and the release of the stamp occurred over 100 years ago and celebrate the unique Kiwi history and roots of Walnut Block.

The fruit is grown on 3 cane VSP, lightly leaf plucked to give good sunlight and airflow to ensure healthy fruit. Controlled yield through shoot thinning. Harvested during the cool of night to maintain freshness and flavors. The grapes are de-stemmed and pressed, then slowly fermented in stainless steel at a cool temperature using carefully selected yeast. Extended yeast lees contact adds weight and texture to the palate. After three months in tank the wine is racked, lightly fined and filtered and hit with sulfur dioxide then bottled.

Tasting Note

A vibrant Sauvignon Blanc with lovely melded aromatic notes of tropical fruits. The smooth, textured palate is concentrated with passionfruit and citrus flavors. Well integrated natural acidity leaves a pure and lengthy finish.