



Walnut Block

2020

'COLLECTABLES'

Sauvignon Blanc | *Marlborough - New Zealand*



ORGANIC



VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: 70% Walnut Block 'Estate' fruit and 30% from vineyards that touch the Walnut Block property
Vine Age: 19-years-old (Walnut Block)
– Average: 12-years-old (purchased fruit)
Soil Type: Alluvial sand & clay
Viticulture: Certified Organic (Bio-Gro New Zealand)
Fermentation: Inoculated – stainless-steel
Skin Contact: None
Aging: 6 months in stainless-steel
Total Acidity: 6.45 g/L
Total SO2: 98 ppm
Total Production: 20,000 cases

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 six months in tank the wine is racked, lightly fined and filtered and hit with a small dose of sulfur dioxide.

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.