

Technical Tasting notes for:

Brand:

WEST BROOK

Wine variety:

SAUVIGNON BLANC

Vintage:

2021

Region:

MARLBOROUGH

Harvest Details:

Variety description:

Harvest Date/s:

March 2021

Brix:

22.6

pH:

3.11

TA (g/L):

9.45

Bottled Wine Analysis:

pH:

3.1

TA (g/L):

98.1

RS (g/L):

7.9

Alc. %:

13.3

Ageing Potential:

Winemakers Production Notes:

Sourced from one intensively well managed block of Marlborough Sauvignon Blanc. Dynamic viticulturist Melissa Tripe wields her craft over the Wiffen family's well established plantings in the clay loam Southern Valley soils of the Wairau Plains. The fruit was harvested in the cool early morning. Destemmed, crushed and pressed, with the free run and pressings fractions kept separate. The juice was then fermented with a variety of yeasts at several temperature ranges, in stainless steel tanks (so as to provide a more vibrant fruit driven element), and a portion (9.5%) fermented in well seasoned French oak barriques (this component of the final blend provides a gentle textural softness through the mid-palate). Classic crisp freshness is balanced by ripe fruit and herbal characteristics
L21WBMSB A
No fining statement required
Contains sulphites

Tasting Notes:

Classic Marlborough Sauvignon Blanc –taunts of blackcurrant, grilled lime, kiwi and perfumed white lily. The palate is fulsome with gooseberry, spearmint, summer stonefruits and a hint of riverstone. Fine freshness with a crisp and sustained finish.