



LAWSON'S DRY HILLS  
— MARLBOROUGH —



## Blind River Sauvignon Blanc 2021

### Tasting Notes

This wine is very typical of the terroir on this block with lifted aromatics of floral, lemon, passionfruit, pineapple, herbal and tomato leaf characters. The palate shows all the same characters with lovely depth and concentration and the hallmark chalky minerality on the finish. Bright, attractive, refreshing and enjoyable.

### Vineyards and viticulture

Grapes for this wine were predominantly from blocks five and six which are pruned to three canes to ensure moderate yields. A lovely moderate, dry summer provided ideal conditions so we were able to pick these grapes in amazing condition with a wonderful array of flavours.

### Winemaking

Our winemaking approach is to keep things simple and allow the character of the vineyard to shine through. The grapes were picked in several parcels when each had maximum passionfruit characters and while the acidity was still bright and crisp. After gentle pressing, the juice was fermented in stainless steel tanks with selected yeast, except for about 10% which was fermented in old French barriques with wild yeast. Each block was fermented separately and then the blend components selected and blended with the barrique portion.

100% Sauvignon Blanc, Alc 13.5%, pH3.2, TA 6, RS 2g/L, Vegan

### Cellaring

Enjoy over the next ten years.

### Food Match

Shellfish (especially oysters)! Or any seafood that is simply prepared with just a squeeze of lemon and hint of seasoning. Also delicious with spicy foods, goat's cheese, salads, asparagus and other vegetables.

Cuisine  
#209  
Mar'22

4 stars

