

# HILLERSDEN Sauvignon Blanc 2018

Marlborough, New Zealand

## WINES FROM THE WORLD'S EDGE

Hillersden Estate wines are made from our family estate vineyard on the edge of the Marlborough growing region. In the Upper Wairau Valley our crops mature at a slightly slower pace, providing the foundation for wines of good weight, minerality and complexity come harvest. This means food-friendly wines with beautiful aromatics and brilliant texture.

## Tasting Notes

This Marlborough Sauvignon Blanc shows the poise and purity of a true classic. Notes of ruby grapefruit and passionfruit are lifted by aromas of freshly cut herbs which epitomise quality New Zealand Sauvignon Blanc. The palate is racy and refined with a freshness of flavour that can only come from pristine Marlborough grapes we cultivate on the banks of the mighty Wairau River.

## Vineyard Notes

Hillersden soils are a mix of alluvial and glacial gravels interspersed with clay and sandy loams. Yields were low at 10 tonnes per hectare. An open canopy allowing sunlight penetration and heat shapes the flavour of our fruit. Pyrazine compounds responsible for the astringent bell pepper flavors are broken down by the extra UV light, and the added heat brings out yellow fruits and tropical flavors.

## Winemaking Notes

6% of the harvest was pressed into older French oak barrels. The remainder of our grapes were pressed to stainless steel tanks where the juice spent three weeks fermenting at cool temperatures. Post ferment we allowed the wines to rest on yeast lees for a prolonged period to take advantage of the natural benefits of autolysis - mouthfeel and natural antioxidant protection. Vegan friendly & gluten free.

Alc - 12.5%

T.A. - 6.3g/L

pH - 3.25

R.S. - 4.0g/L



HILLERSDEN  
Estate

Sustainably made & grown on the Hillersden Family Vineyard