



SHERWOOD · ESTATE ·

SAUVIGNON BLANC 2020

Waipara Valley, New Zealand



Technical Notes

The Sherwoods believe in fastidious vineyard management year round, hand prepping each vine to give their fruit the optimal amount of heat units needed for ripening, while minimizing the amount of sugar in each berry, to maintain the important balance of alcohol to flavor. Twelve months of hard work culminates each year in the harvest as the vineyard team hand over responsibility of caring for the grapes to the winery team. Made predominantly from the free run juice (not pressed) with a portion of first cut press juice from selected vineyard parcels, initially the style is subtle and delicate with higher acid than expected, which means the abundant ripe passion-fruit flavors take on a mouth-watering intensity. Lees aging in tank for three months with weekly mixing, adds depth and a slight creamy character. A very small portion (seemingly insignificant 1-2%) is barrel fermented with indigenous yeast, which later will form part of the blend. Stylistically, the barrel portion will be very hard to detect but is used to add texture to the taste without showing the oak. Many days are spent working through blends prior to bottling. Bottled with a touch of CO2 to keep flavors fresh & intense. This is a style that will reward some bottle aging.

UPC CODE: 682302542114

About this Wine

Dayne & Jill Sherwood have been making wine in Waipara (just north of Christchurch) for over 25 years. This small region has less than a dozen wineries and sits in a much cooler climate than the more famous Marlborough, to the north. There are similarities in style between Waipara SB and Sancerre. Both regions generally produce a riper, richer style of wine as opposed to their neighbors Marlborough and Pouilly Fume. There are several possible reasons: Waipara Valley and Sancerre vineyards are generally planted on clay and limestone soils which tend to produce these richer/fuller wines on the palate, with more stone fruit characters rather than grassy styles of Marlborough. Both areas are classified as cool climate wine regions that must battle spring frost conditions which leads to large fluctuations on harvest weights which are generally lower than nearby Marlborough. Where this wine shines brightly, and differs from most in Marlborough, is with texture in the mid palate. There is real weight to this wine, which helps offset the assertive acid levels masterfully.

Wine Analysis

Alcohol: 12.5%
Acidity: 6.8g/l
pH: 3.19
Residual sugar: 1.0 g/l

- VEGAN FRIENDLY
- SUSTAINABLE
- ORGANIC
- BIODYNAMIC

Terroir

Waipara Valley soil has several different seams running through the profile. This is typical of both the hill sites as well as the flats, although the depth of some seams can vary dependent on the site. Each seam (or strata) represents millions of years of development, illustrating the evolution of limestone, which begins with the calcium from fossilized sea shells and ancient sea creatures bones. The stages of calcification can be seen as standalone seams as well as in dispersed among the clays. The Waipara Valley is well known for its limestone as well. There is also some Glasnevin clay, which has been the preferred soil base for the countries many cricket pitches.

Tasting Note

Aromas of gooseberry, fresh herbs and fresh cut grass with slight asparagus notes. Hints of passionfruit lend a slightly sweet fruit note while vegetal aspects of artichoke give the wine a complex and interesting flavor profile. Great texture and weight on the palate – works well to hide the acid. Medium-bodied with delicious bright, long finish.

