CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2021 SOUND OF WHITE SAUVIGNON BLANC

The 2021 vintage certainly had its nuances compared to vintages over the last decade. Low-yields and concentrated fruit was the hallmark of the 2021 vintage and the quality was exceptional from our home vineyard, Sound of White. Being in the Southern Valleys, the climate is cooler and drier, with more elevation than central Wairau, so the fruit ripens slowly and is often the last to come into the winery.

The fruit for the 2021 Sound of White Sauvignon Blanc is sourced exclusively from our Sound of White vineyard and several different blocks within the vineyard. There's a subtle, yet seductive perfume of fresh citrus zest, alpine herbs, blackcurrant, florals and a flash of flinty minerality. Aged on lees for 10 months in stainless steel and a portion of seasoned oak - fresh acidity compliments excellent fruit weight and length. Seductive, elegant, and well balanced.

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough.

VINEYARD

Fruit was selected from two blocks within Sound of White. Purposely low yielding, D block has a high clay content and brings richness and concentration to the wine, where 'A' block at the northern end of the vineyard brings fruit purity.

WINEMAKING

The blend is a 50/50 balance of two blocks that are machine harvested at night and kept separate at the winery. Most of the juice is lightly clarified and then racked to stainless steel tanks for a slow, cool ferment. A small portion of wine from seasoned oak is added for a thread of texture. After 10 months on lees, the separate components are blended, lightly filtered and bottled prior to vintage 2022.

ANALYSIS

Alcohol: 13.5%
Ph: 3.24
Acid: 7.2 g/L
Sugar: 3.3 g/L

FOOD MATCH

Smoked or grilled fish, salmon rillette and goat cheeses, creamy pasta and pesto dishes.