

*Johnson Estate*

## MARLBOROUGH SAUVIGNON BLANC 2020

Region	Marlborough, New Zealand	
Vineyards	Waihopai Valley - alluvial stony silt loams, very well drained. Mid Wairau Valley - varying depth of alluvial silt loam over gravel, well drained. Lower Wairau Valley - deep alluvial silt deposits over gravel.	
Viticulture	Viticulturist - Adam McCone Clones: MS. Vertical shoot positioning, shoot and bunch thinning to restrict yield.	
Vintage	Another year of near perfect weather conditions. A warm spring allowed the vines to escape frost, while an above average rainfall lead to early flowering. Low rainfall throughout the summer and cooler temperatures were a perfect balance for the vines to mature free of disease and with optimum flavour maturity levels.	
Winemaking	Winemakers - Wendy Stuckey and Richelle Tyney. Harvested at peak flavour maturity from our estate and grower vineyards across Marlborough. Gentle juice extraction, cold settled and fermented in stainless steel tanks with a range of aromatic yeasts.	
Technical	Pick dates:	March/April 2020
	Alcohol	13%
	Acid	p.H 3.14, T.A 7.9 g/L
	Residual sugar	3.6 g/L
Aroma	Citrus and herbal notes.	
Palate	Juicy and crisp, this wine is layered with stone fruit giving generous length of flavour.	

