

Mount Fishtail Sauvignon Blanc

THE FACTS

COUNTRY: New Zealand

REGION: Marlborough

APPELLATION: Marlborough

WINEMAKING: Given the boring nature of this category, the decision was made to take Kiwi SB in a new direction. Harvested in the cool of the morning & softly pressed. Fermented slowly in stainless steel tanks at cool temperatures to preserve the freshness and zing of Marlborough Sauvignon Blanc. Lees ageing (4-6 months) prior to bottling has developed mid-palate weight, adding to the wine's intense fruit characters. This Sur Lie process is the same as that employed in Sancerre and Bordeaux and has made the world of difference, qualitatively. Several years ago, clonal material from Bordeaux was planted – primarily in Waihopai Valley – and that fruit is now being incorporated in this wine, giving it more complexity and layers than most Marlborough SB's (99% of which are made with Clone UCD1). One can assume with such a large percentage of Marlborough SB's made with the same fruit, that are contract grown and then contract processed, doesn't lead to much variety in flavor profiles across the category. With the flavors being so similar and consumers being unlikely to tell the difference, it all comes down to one variable - price. Wines like this one however, do prove that there can be a stylistic renaissance for Marlborough SB. Because of the sur lie aging, this wine tends to be creamier, richer and fuller-bodied with greater depth and complexity than its peers.

ALCOHOL BY VOLUME: 13.0%

AGING: Lees ageing 4-6 months

ANNUAL PRODUCTION: 26,500 cases

THE STORY

Mount Fishtail is a family owned vineyard in the Wairau Valley, deep in the heart of Marlborough, New Zealand. Our mission is to reduce inputs while forever improving fruit quality. A true wine of the region.

High above the plains of Marlborough one can see Mount Fishtail's peak standing as a sentinel looking over the many quality vineyards in the area. This double peaked mountain is an inspiring omen and led to a range of wines being released under its name.

THE ADJECTIVES

OVERALL: Elegant and refined

AROMAS / FLAVORS: Passionfruit, elderflower, gooseberry, fresh mint, guava, lime, white florals

MOUTHFEEL: Punchy and bright

THE SELLING POINTS

AWARDS: 95pts Wine Orbit (Sam Kim), 91pts James Suckling

PAIRINGS: Poultry, Seafood, Soft Cheese, Salad

