



SAUVIGNON BLANC
MARLBOROUGH - NEW ZEALAND

Walnut Block 'Collectables' Sauvignon Blanc Marlborough – New Zealand 2017

Walnut Block is the vision of two brothers, Clyde and Nigel Sowman, who have joined together to create a range of wines reflecting their collective experience and passions. Situated in the renowned Wairau Valley, Walnut Block Wines takes its name from the landmark walnut tree within the vineyard itself. The 44 acre vineyard is located on the Wairau Valley plains, a dry ancient river bed which has created a prime growing area Sauvignon Blanc.

The belief that the vineyard is the key to a great wine is at the core of Walnut Block. Labor intensive vineyard methods produce consistent, exceptional fruit quality; the use of traditional winemaking techniques and attention to preserving delicate flavors & aromas.

Among the vines stands the region's oldest walnut tree, and to pay homage, the Collectables label depicts an adaptation of the 1898 Kiwi New Zealand stamp. Both the planting of the tree and the release of the stamp occurred over 100 years ago and celebrate the unique Kiwi history and roots of Walnut Block. The fruit is grown on 3 cane VSP, lightly leaf plucked to give good sunlight and airflow to ensure healthy fruit. Controlled yield through shoot thinning. Harvested during the cool of night to maintain freshness and flavors. The grapes are de-stemmed and pressed, then slowly fermented in stainless steel at a cool temperature using carefully selected yeast. Extended yeast lees contact adds weight and texture to the plate.

Composition

100% Sauvignon Blanc

Soil Type

Alluvial Sand & Clay

Vine Age

16 years old

Élevage

Stainless Steel

Yields

5.2 tons per acre

Production

5,500 cases

Tasting Notes

“ Fresh and pure, the nose displays floral, lime zest and subtle herbaceous characters. The palate is lively and well fruited with a juicy mouthfeel and a crisp dry finish. Classically flavored and easy drinking. ”

Reviews

Wine Spectator | 87, Wine & Spirits | 89