

Offshoot

SAUVIGNON BLANC 2021

Pétillant-Naturel

Citrus and grapefruit notes

TASTING NOTES

The fruit for this wine was selected from a vineyard in the Waihopai Valley. Classic Sauvignon Blanc characters are expressed on the nose that is complimented by beautiful citrus and grapefruit characters. The palate is vibrant and fresh with white peach and pear notes that fills the palate. Well balanced fruit sweetness with the natural acidity is refreshing and can be enjoyed on any occasion.

TECHNICAL DETAILS

Harvest Date	March 2021
Alcohol	12.7%
Total Acidity	9.6 g/l
Residual Sugar	7.31g/l
Bottling Date	April 2021

VINTAGE CONDITIONS

At the start of the growing season, we had several frost events affecting isolated areas in Marlborough. During flowering there was a cold spell of weather, which had a significant effect on the region's fruit set. While this affects the yield, it can help promote concentration of aromas and flavors in the grapes. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions to pick at optimum ripeness.

VINIFICATION

Pétillant Naturel (pet nat) translates to naturally sparkling. To achieve carbonation, we bottle the wine while it is still fermenting and close the bottle with a crown seal. The yeast continues to ferment the sugars, producing carbon dioxide that becomes trapped in solution.

The wine is cloudy as there is no filtration prior to bottling, kind of like a pale ale beer. The sediment at the bottom of the bottle is the dead yeast cells that settle once the fermentation process has completed.

We used Sauvignon Blanc because it is a variety that is full of character, especially when grown in Marlborough. This Pet-Nat provides a little glimpse at the type of wine our Winemakers are used to tasting in the winery before wines are prepared for bottling.

