



Little Beauty Black Edition Sauvignon Blanc

Variety:	100% Sauvignon Blanc, Barrel Fermentation, Wild Yeast
Vintage:	2019
Site location:	Single Vineyard, Waihopai Valley, Marlborough. Sub-region: 'Southern Valleys'.
Site features:	Fruit for Black Edition is from just 10 select rows. Discrete, characterful. Soils are stony silt loam soils with fine sandy loam topsoil and gravels over alluvial gravels. Considerable stone is evident in the topsoil profile. Sustainably accredited by NZ Winegrowers.
Clones:	Mass Selection
Canopy:	North-south facing rows. The trellis system used is Vertical Shoot Positioning (VSP).
Viticulture:	The fruit for this wine was from a small parcel – just 10 rows within block 5 of this single vineyard site. The fruit was grown on a Vertical Shoot positioned trellis system and this parcel was thinned down to one bunch per shoot in January to ensure pristine fruit quality and to enable the grapes to easily reach full maturity in Marlborough's cool climate.
Style summary:	The 2019 Black Edition Sauvignon Blanc is a complex, rich alternative style of Sauvignon Blanc. Fermented with 100% 'wild' yeast in older barrels. Malolactic fermentation softens the trademark acidity of this variety producing a creamy, complex Sauvignon Blanc which continue to develop gracefully in bottle.
Winemaker:	Eveline Fraser
Oenology:	The fruit was destemmed and pressed in a pneumatic press. A low extraction rate and only the free run juice was then cold settled for 48 hours before being racked and put straight to old barrels for a natural ferment. Barrels used ranged in age from 8 to 20 years old and include many of our favourite Burgundy Cooperages: Cadus, Gillet, Dargaud & Jaegle and Sylvain. Post ferment the wine stayed on light yeast lees for 12 months. Malolactic fermentation went through while the wine was still in barrel.
Colour & Aroma:	Bright, lemon-straw colour. Very intense, very aromatic; fresh tropical fruit characters like mango slushy, cantaloupe melon, ripe guava. Hints of passionfruit, blood orange. Notes of marmalade, baking Danish pastry. Layers of spice or sandalwood. Alluring.
Palate:	The palate is slightly creamy, rich in texture, complex - thanks to the 'wild' yeast – upfront, there is an explosion of flavour, succulent. Wild herbs, passionfruit skin, kumquat. To follow, caramelised citrus fruits, grilled peach or grilled pineapple. Character of lemon meringue pie, followed by flinty lees. It's wonderfully persistent, long and generous. A powerful, opulent wine. And when in a Riedel 'Wine Wing's Sauvignon Blanc glass...utopia.
RS:	3.6 g/l
Alc:	13.5%
TA:	5.9 g/l
Food Pairing:	Creamy. Herby. Salty. Spicy. Gastronomic scene. E.g. Cod with 'AKI' Caviar, Coriander Emulsion, Ponzu Vinegar Foam & Miso accompanied by Ceviche Radish & Apple-Jalapeno Cream (3* <i>The Table, Hamburg, Germany</i>).
Ratings & Accolades:	94 POINTS James Suckling. GOLD Mundus Vini International Wine Awards.