Wairau River Reserve Sauvignon Blanc 2022



Region

Marlborough is by far New Zealand's largest grape growing region with more than two-thirds of all plantings. First planted in 1873 it is known in the region by the Maori name, Kei puta te Wairau meaning 'the place with the hole in the cloud' due to its very high 2,410 sunshine hours a year. High sunshine and a dry growing season help to create the famous intense flavours. Generally, plantings are in two main valleys of Wairau and Awatere. Much of the land is alluvial river basin with well-drained soils that provide an ideal for Sauvignon Blanc and clay slopes better suited Pinot Noir and Pinot Gris.

Producer

Wairau River wines take their name from the river that runs through the heart of the Marlborough wine region. (Wairau is Maori for `many waters`). The Rose family were pioneers in planting vines in the 1970's and after originally selling the grapes to other wineries (like Cloudy Bay) they launched their own label in the early 1990's. Today their foresight has created a very successful company which remains family owned and run. Wairau River is one of the largest independent wine estates in Marlborough, and the range of elegant wines is characteristically expressive of its Marlborough roots.

Tasting Notes

Wairau River's reserve range are high quality wines made from carefully selected parcels of fruit. The reserve Sauvignon is from the Longbend vineyard on the banks of the Opawa River, this single vineyard wine has an intense nose of citrus and passionfruit with vibrant gooseberry, gunflint and mineral nuances. A fresh tropical palate is finely textured and seamless from extended lees contact creating a complex finish and creamy texture.

Food

A good accompaniment to seafood including grilled sea bass, roasted mediterranean vegetables, fresh pea soup, asparagus or chicken chasseur.

Technical Information	on			
Country	New Zealand	Dry/Sweet Style	Dry	
Region	Marlborough	Alcohol Content	12.5%	
Grape(s)	Sauvignon Blanc (100%)	Closure Style	Screw cap	
Туре	White	Organic/Biodynamic	No	
Style	Mineral	Allergens	Milk:	No
Oaked Style	Lightly oaked		Egg:	No No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Vegan:	No
Sustainable	Yes-certified sustainable			



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