

# PIONEER BLOCK 18

## SNAP BLOCK SAUVIGNON BLANC

This vineyard was originally an apple orchard growing the Snap variety.

### BLOCK: 18

#### REGION:

Dillons Point, east of the Blenheim township.

#### TERROIR:

**Soils:** Deep, fertile, even, free-draining soils.

**Topography:** Even, flat site. Approximately three metres above sea level.

**Climate:** Maritime – proximity to the sea means this is a cooler area, with a longer ripening season.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This vineyard was originally an apple orchard growing the Snap variety. The very fertile and free draining soils of this site produce extremely healthy vines. This vineyard produces fruit with intense blackcurrant and grapefruit flavours.

#### VITICULTURE:

The fruit was sourced from a single vineyard on the fertile, free-draining soils of Marlborough's lower Wairau area. The fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness.

#### WINEMAKING:

Directly after harvesting the fruit was transported to the winery and pressed off immediately to minimise skin contact and juice deterioration. After settling, the juice from each batch was fermented using a variety of selected yeast in 100 per cent stainless steel at cool temperatures to retain fruit flavour and freshness. After ferment the wine was stabilised and prepared for bottling. This batch was selected as a Pioneer Block wine due to its power and intensity of flavour.

#### COLOUR:

Pale straw with a slight green hue.

#### AROMA:

A powerful bouquet of ripe grapefruit, passionfruit and blackcurrant.

#### PALATE:

A rich, mouth-watering salty palate with passionfruit, citrus and a hint of white currant which lingers on the finish.

#### AGEING:

Drinking beautifully now and will be best enjoyed over the next two years.

#### WINE ANALYSIS:

Alcohol 13% v/v, Residual sugar 2.4g/L, Acidity 7.1g/litre, pH 3.23

#### FOOD MATCH:

Perfect on its own or well matched with salmon, mussels, or fresh vegetable dishes.



**CONSULTANT WINEMAKER**  
Matt Thomson

**SENIOR WINEMAKER**  
Hamish Clark

### CONTACT

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