

# 2019 BLADEN SAUVIGNON BLANC

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## BLADEN WINES, MARLBOROUGH, NEW ZEALAND



### THE WINE:

100% Sauvignon Blanc from two small vineyard sites along the Wairau River. The juice was fermented and aged in stainless steel and allowed to rest on the lees for 6 months prior to bottling. A small percentage (20%) of the fruit was fermented in neutral French oak with wild yeasts to add depth and richness to this lean and vibrant wine. The cool climate and well draining soils that these vineyards are blessed with, along with pruning and canopy management, greatly decrease yields and allow for the production of energetic and vivid wines.

### THE ESTATE:

Bladen wines was established back in 1989 when Dave and Christine Macdonald left their lives in the city to follow their passion and dream of growing grapes and making wine. Along with their two children, Blair and Deni (whose names combine to form the genesis of the Bladen wines) they set forth on this adventure and settled in the Marlborough region along the banks of the Wairau River Valley. The first vineyard was planted all by hand in 1989. Today, under the guidance of winemaker Rowan Langdon and the consulting winemaker Sam Smail, Bladen wines produces small quantities of high quality wines from sustainably grown vineyards. The main varieties they produce are Sauvignon Blanc, Riesling, Pinot Gris, Gewurtztraminer and Pinot Noir.

### TASTING NOTES:

**Color:** light yellow with brilliant clarity

**Aromas:** white grapefruit, wild herbs, and hints of capsicum

**Flavor & Texture:** bright citrus fruit, crisp red apple, hints of passion fruit and subtle river stones; the mouthfeel is refreshing and buoyant with great balance

**Food Pairing:** shellfish platters with lemon wedges

-DRINK NOW THROUGH 2023-