

Tiraki Sauvignon Blanc 2021

100% Sauvignon Blanc

**Marlborough
Alcohol: 13%**

Profile

An elegant Marlborough Sauvignon Blanc with flavours of grapefruit, lemon grass and passionfruit. The palate shows hints of wild nettle, tropical fruits and a lingering mineral finish. Enjoy as an aperitif on a warm summer's day or match with anything fresh from the ocean!

Terroir

The 2020/21 growing season started with a cool spring, resulting in a moderate flowering, naturally lowering vine yields. Summer was warm and dry and fruit was picked in early Autumn in pristine condition. Vineyard: Fruit sourced from their Oddstone vineyard. Free draining alluvial soils. Vine age around 15 years.

Longfield Farm was established in 1870. With six generations involved over the past 150 years, the 260Ha property has evolved substantially. However, what has remained constant is the family's commitment to providing products of the highest quality whilst continuing to nurture the land for future generations.

Harvest & Winemaking

The fruit was picked in the cool of the night to retain aromatic flavours. Gently pressed the tank to settle.

The clear juice was fermented at low temperatures with selected yeast strains to enhance aromatic intensity.

5 months aging on lees in tank to increase weight and mouthfeel

Tasting notes

Grapefruits | Lemon grass | Passion Fruit | Mineral

Tips

Serving Temperature: 9° - 10°C

Decanting: None

Food pairing: Aperitif - White Fish - Seafood - Rice Sushi

When to drink: between now and 2026

