



2019 WAIPAPA BAY

NEW ZEALAND SAUVIGNON BLANC



TECHNICAL INFORMATION

Vintage	2019	Closure	Screwcap
Region	Marlborough, New Zealand	Acidity	6.1
Grape variety	100% Sauvignon Blanc	PH	3.27
ABV	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).	Residual Sugar	3.13 g/l
		Allergens	Contains sulfites



ABOUT

Waipapa Bay is a place of stunning natural beauty - close to the vineyards where the wine is produced. A laid back surf spot beneath the snow-capped Kaikoura Mountains overlooking the Pacific Ocean - where whales are regularly spotted and which inspired the label. In tandem with the launch of the 2019 vintage in the USA, Waipapa Bay Wines has partnered with the Whale and Dolphin Conservation (WDC) Charity as the nonprofit's first wine industry corporate sponsor.

WINEMAKING

In 1987 husband and wife team, Brent and Shirley Rawston, planted three hectares of Chardonnay and Pinot Noir on the banks of the Halswell River in Canterbury, New Zealand. Then in 2004 they ventured into Marlborough and today this family-owned business grows internationally recognised award-winning varieties across 100 acres of vineyards in the Rapaura area of the Wairau Valley. The main Wairau Valley is an old river bed with numerous pockets of deep river silts. Each vineyard block is harvested and fermented separately in temperature-controlled tanks to ensure purity. As fermentation is completed the resulting wines are assessed and carefully blended.

Rapaura was one of the first areas in Marlborough to be planted with grapes and can be seen as the true home of Marlborough Sauvignon Blanc.

TASTING NOTES

Citrus and stone fruit flavours combine with bright acidity to make a harmonious, delicious glass of wine. Served chilled, this wine is an ideal accompaniment to fish, creamy pasta sauces and poultry dishes.