



CABLE BAY SAUVIGNON BLANC 2021 Awatere Valley, Marlborough

Cable Bay Vineyards is dedicated to producing hand-crafted wines known for their elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's vibrant wines are beautifully expressive of the sites upon which they were grown.

Cinders Vineyard is fully certified organic with BioGro, and all of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Ross Anderson
VARIETY	100% Sauvignon Blanc
VINTAGE	2021
REGION	Awatere Valley, Marlborough
VINEYARD	Cinders Vineyard
ALCOHOL	12.5%
SWEETNESS	Dry
FERMENTATION/AGING	Fermented in a stainless steel vat
CELLARING POTENTIAL	Will age beautifully for upwards of 10 years



TASTING NOTE

This wine grabs you from the moment it enters the glass, conveying all the characteristics of the Awatere river region. You are firstly hit with a flintiness, as if two river stones have been smashed together, which gives way to the fruit hidden beneath; Lime zest, guava and passionfruit. The alluvial gravel and ocean influenced terroir of this site gives a chalky mineral element to the wine which is reminiscent of lime sorbet, the salinity fits in with the well-directed crisp acid for a long finish. Lees ageing contributes further complexity and weight to the palate. All of these elements come together for a refreshingly complex and in balance Marlborough Sauvignon Blanc.

FOOD MATCH

South East Asian style dishes, fresh and vibrant flavours.

VINEYARDS

Our carefully selected, estate owned site benefits from naturally terraced land, which leads down to the Awatere River. The region is blessed with low rainfall and low vigour soils, predominantly formed from alluvial gravel, which lend remarkable texture and minerality to the wines. The vines are also closely planted which results in lower yields of top quality fruit.

WINEMAKING

The grapes were harvested at night, and led straight into the winery. The fruit was pressed, and the vibrant juice was run to a stainless steel tank for settling. This juice was then fermented at cool temperatures using neutral yeast, allowing the varietal fruit flavours to be fully expressed. The wine was left to rest on light yeast lees for six months, and as a result has developed a lovely creamy consistency on the palate. After blending we let the wine integrate together for a few months in tank before bottling with no fining and minimal filtration.