



SPOKE 'Brink'

Marlborough, 2021



Variety/Varieties

75% Sauvignon Blanc, 25% Semillon

Colour/Appearance

Medium Lemon

Winemaking

Hand harvested from the oldest organic vineyard in Marlborough. Whole bunch pressed to get a relatively clean juice straight away, that has little time to oxidise as the skins have not been broken prior to crushing. The ferment then starts with wild yeasts rather than being inoculated with cultured yeasts.

Palate

Citrus peel aromas lead onto the palate, with an immediate sense of richness and weight. This is a fuller bodied wine, structurally and texturally fascinating.

Aroma/Bouquet

This wine exhibits lemongrass, white peach and lanolin aromas, with a hint of struck match on the nose.

Food Pairing

Superb paired with river fish and lighter seafood, as despite its weight the wine shows some very delicate notes. Poultry and vegetable dishes, with a lean towards lighter spiced Asian cuisine. The wine evolves in the glass, try it with hard cheeses.

Grapegrowers

The Coterie

Harvest Dates

March 2021

Vineyard Sites

Brink Vineyard, 200m altitude.

Climate

Cool

Soil

Clay and silt loam

Vine Management

VSY - Organic

Serving Temp

< 16 °C

Cellaring Potential

5+ years

Alcohol

12.50%

Residual Sugar

0 g/l

pH

3.18

Total Acidity

6.3 g/l