



# ***SPOKE 'Resolute'***

Marlborough, 2021



## Variety/Varieties

100% Sauvignon Blanc

## Colour/Appearance

Pale Lemon

## Winemaking

Hand harvested, whole bunch pressed to get 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

The extended time on the natural lees gives an unexpected texture and deliciously nutty character. A full bodied style of Sauvignon Blanc with a dried herbal edge, vibrant acidity and a long, persistent finish.

## Aroma/Bouquet

This wine shows dramatic funk and citrus notes with underlying exotic fruits and floral notes.

## Food Pairing

Pairs well with grilled fish, especially swordfish or squid. Dishes with herbs and greens, like coriander, rocket and mint. Salads with goats cheese and feta, asparagus, avocado or grilled peppers.

## Grapegrowers

Kerseley Estate

## Harvest Dates

March 2021

## Vineyard Sites

Single Vineyard, 10m altitude.

## Climate

Cool

## Soil

Silt loam

## Vine Management

VSP

## Serving Temp

< 8 °C

## Cellaring Potential

3+ years

## Alcohol

13.50%

## Residual Sugar

0 g/l

## pH

3.2

## Total Acidity

7.2 g/l