

THE STARLET
2021 SAUVIGNON BLANC

Tasting Notes

"Tropical fruit aromas of papaya and pineapple combine with exotic cardamon and bergamot spice notes, the palate has great fruit density with a lingering citrus finish."

Olly Masters (Winemaker)



Our Sauvignon Blanc is named "The Starlet" because of her international popular appeal – a blend of both old and new world style. She's also fresh and fruity and best enjoyed young!

Vintage

A chilly start to the season was followed by warm settled weather enabling some fast growth on the vineyard. By the end of November when flowering started, the spring winds came with a vengeance and continued into December bringing a dip in temperatures whilst flowering occurred on the higher altitudes. By the end of December, the wind stopped but wet and cloudy conditions persisted through January. The following two months had warmer temperatures and the combination of January's rain followed by this consistent warm period resulted in the canopy and crop levels looking much better than initially predicted. The Sauvignon Blanc was hand-picked in early April at 7 tonnes per hectare with the fruit having excellent condition and flavours along with lower sugar and acid levels. Growing Degree Days (GDDs) were 1114.

Food Match

Sauvignon Blanc is a refreshing dry white wine with our textural style displaying more intense tropical fruit flavours. It's a wine that can be enjoyed on its own or enjoyed with food where it's particularly suited to fresh and grilled seafood, ideal with most appetisers and a perfect match to salads, vegetable dishes or white meats. The best cheese pairings include goat, feta or sharp cheddars.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	MS (100%)
Planting	2005, Altitude: 240-280m	Harvested	6-8 April 2021
Harvest Analysis	Brix: 25.0-25.2 / pH: 3.09 / TA: 8.3 g/l	Bottled	22 September 2021 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.08 / TA: 7.4 g/l	Cellaring	1-5+ years

Winemaking

After a few initial few hours of gentle skin contact the hand-picked fruit was whole bunch pressed to tank for settling. The majority of the free run and some pressings juice (54%) was then racked, inoculated and cool fermented to dryness in stainless steel to retain varietal purity. The remaining portion was allowed to undergo spontaneous ferment in older French oak barrels in order to add more texture and complex mineral/flint characters to the wine.

Misha's Vineyard

Misha's Vineyard is located on a spectacular site in New Zealand on the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57 hectare estate provide optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.