

THE STARLET
2020 SAUVIGNON BLANC

Tasting Notes

"Fresh lime and citrus overlay classic varietal notes of passionfruit and grapefruit with a gentle flowing palate combining intense tropical fruits with a lemon zest acidity."

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

The season started with relatively cold and dry conditions. In November, the unrelenting spring winds started and continued through December, presenting challenges in the vineyard and impacting the fruit set. February was slightly warmer than normal, but the heat was short-lived as March was the coldest on record. Our harvest commenced on 4th of April and was carried out during the Covid-19 lockdown, so this was also challenging. Although 2020 is regarded as an excellent vintage across New Zealand, Central Otago recorded the coolest ever season. With Growing Degree Days (GDDs) at just 852, we were thankful of lower yields so we could ripen the fruit. The lower yields have translated to excellent flavour intensity, colour and tannin. The fruit was hand-picked at 6.8 tonnes per hectare.

Food Match

Sauvignon Blanc is a refreshing dry white wine that can be enjoyed on its own which is why it is such a popular variety. When matching with food, it is particularly suited to fresh and grilled seafood, ideal with most appetisers and it can be a perfect match to salads, vegetable dishes or white meats. The best cheese matches include goat cheese, feta, pecorino 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	4-5 April 2020
Harvest Analysis	Brix: 23.9-24.2 / pH: 3.01 / TA: 9.3 g/l	Bottled	14 October 2020 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.01 / TA: 9.3 g/l	Cellaring	1-5+ years

Winemaking

After a few initial hours of gentle skin contact the hand-picked fruit was whole bunch pressed to tank for settling. The majority of the free run and pressings juice (68%) 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.