

# 821 SOUTH

## MARLBOROUGH SAUVIGNON BLANC 2018

A vast mountain range dominates New Zealand's South Island - the Southern Alps. 821 snowcapped peaks soar as high as 3,724 metres above the western ridge. Nestled in the north lies Marlborough, shielded from the harsh elements by the mountains that surround.

Its distinctive climate with warm days and cool nights prolong Sauvignon Blanc ripening for refreshingly unique flavours.

821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.



**REGION:**  
Marlborough, New Zealand

**VARIETY:**  
Sauvignon Blanc

### Winemaking Notes

For a quintessential Marlborough Sauvignon Blanc we sourced our grapes from across the region, including the Awatere and Wairau Valleys. Each fruit parcel was harvested individually, then pressed on arrival to the winery. The juice was cool fermented in stainless steel with special 821 South yeasts to create our mouth-watering style of Sauvignon Blanc. To support the fruit flavours and texture in this wine, we left it to sit on light lees just before blending which has resulted in a lush mouthfeel.

**COLOUR:**  
Light straw with a green hue.

**NOSE:**  
Ripe lemon citrus notes, and a hint of vibrant passionfruit & basil.

**PALATE:**  
Mouth-wateringly zesty, the palate is laden with concentrated blackcurrant leaf, and a hint of classic cut-grass and green melon.

### Technical Information

Alcohol	13.0%
Residual Sugar	4.5g/l
Total Acidity	7.5g/l
pH	3.25

