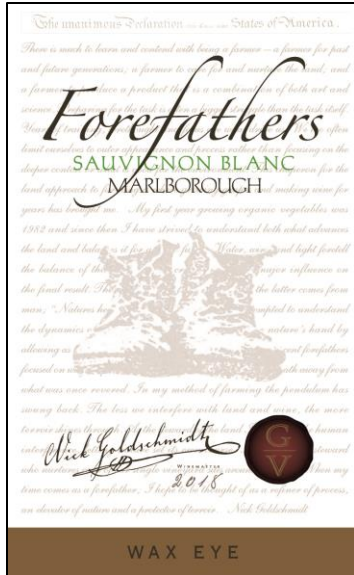


2018 FOREFATHERS

WAX EYE VINEYARD

MARLBOROUGH SAUVIGNON BLANC



TECHNICAL DATA

Release Date: Sep 2018

Harvest Date: April 15, 2018

Varietal: 100% Sauvignon Blanc

Sub-region: Brancott

Vineyard: Wax Eye

Soil: Loam over glacial gravels

pH: 3.4

Alcohol: 13.5%

Production: 3,500cs

Forefathers Sauvignon Blanc is a single- vineyard wine produced from the 19 acre Wax Eye Vineyard on Hawksbury Road in the Brancott. This area produces the classic, cool climate style. The glacial soils offer the vines good water retention which promotes flavor development. Machine harvested at 2:00 am for maximum cold temperatures, immediately pressed and inoculated. 100% stainless steel cold fermented. Aged on the lees for 3 months to accentuate creaminess.

VINTAGE COMMENTS:

The season worked perfectly for the style goal we set for this wine. As we don't tell the British (who prefer green, grassy notes) and we only sell in the U.S., this was the perfect year. 2018 was dominated by the La Niña weather pattern, which means warmer temperatures for New Zealand. Our Wax Eye Vineyard in Marlborough experienced heat and humidity which broke records. December was the second-warmest on record, and January was the warmest in more than 60 years. Flowering and fruit set were perfect and we were delighted with the season thusfar. Then February came around and brought the most recorded rainfall ever. Thankfully, we had picked all the fruit before the rain. Despite the challenges, Forefathers 2018 is a well-concentrated wine with plenty of character.

TASTING NOTES:

Huge floral, white peach, and passion fruit aromas. The mouth is similar with passion fruit and a touch of gooseberry. Long and flavorful with bright acidity. Finishes with an green apple zing , so characteristic of New World Sauvignon Blanc.