



LOCATION:
New Zealand > Marlborough >
Wairau and Awatere Valley

VARIETY:
Sauvignon Blanc

WINEMAKER:
Sanna Stander



SCIENCE

ABV: 12.5%
SUGARS: 3 g/L
TOTAL SO₂: 120 ppm
TOTAL ACIDITY: 7.2 g/L

Black Cottage Sauvignon Blanc

EXPERIENCE

NAME: Black Cottage gets its name from the original family home, now a guest house that expresses the welcoming nature of the Clouston family and wine team.

CHARACTER: Expressive with a nose full of fresh yellow grapefruit, apricot, cucumber, gooseberry, and tomato leaf. The lively palate is packed full of citrus and stone fruits, white pepper, and a delicious line of salinity with a refreshingly dry finish.

ENJOY WITH: Perfect for seafood, fish tacos, Thai fish cakes, chicken salad, and summer vegetables.

BEST RESULTS: Serve cold between 42-45° F.

EXPRESSION

FERMENTATION & EXTRACTION: Gently pressed and fermented at cool temperatures in stainless steel tanks with selected yeasts.

ELEVAGE: Aged a few months on the fine lees in steel tank before bottling.

FINING & FILTERING: The wine is delicately fined with a pea protein, energy efficient Cross Flow Filtering (TFF), vegan.

SULFUR: Sulfur is judiciously added at crush, aging, and bottling.

SOURCE

FARMING: Certified sustainable with SWNZ, cover crops like buckwheat and phacelia promote soil health and limit the use of insecticides, application of organic EMNZ (effective microbes) for controlling mildew.

LAND: Sourced from both the Awatere and Wairau river valleys in the cool climate of Marlborough on well draining alluvial soils with long sunny days.

VINE: Plants are 15-20 years old and trained in the Vertical Shoot Position (VSP)

HARVEST AND PRODUCTION: Average production is 16,000 cases.

