



LOCATION:
New Zealand > Marlborough >
Southern Valleys

VARIETY:
Sauvignon Blanc

WINEMAKER:
Sanna Stander



SCIENCE

ABV : 13.5%
SUGAR RATE: 1.3 g/L
TOTAL SO₂: 30 ppm
TOTAL ACIDITY: 6.8 g/L
PH: 3.2 g/L

Two Rivers “Saint Maur” Sauvignon Blanc

EXPERIENCE

NAME: Saint Maur is the name of a single vineyard in the Southern Valleys. Named after a French village where the original family of this vineyard is from.

CHARACTER: Aromas of almond, lemon balm, thyme, green olive, and flint. The palate shows a rich texture with toasted almond and bright citrus. The finish is complex with sapidity, a touch of brioche, and a strong backbone of fresh acidity to balance the weight.

ENJOY WITH: A great wine for spring time, fresh vegetables, white fish, and anything that needs a citrusy splash of acidity.

BEST RESULTS: We recommend 45-50°F with a white wine glass. Can age well but good from the start.

EXPRESSION

FERMENTATION: With minimal intervention winemaking, this Sauvignon Blanc was naturally fermented with the vineyard yeast.

ELEVAGE: Aged for 14 months on the lees in concrete egg tank and clay amphora. The wine was then aged in bottle for 16 months before release.

FINING AND FILTERING: Unfined, unfiltered, vegan.

SULFUR: Very low levels of sulfur, 30 ppm only used at 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: A single vineyard of 5.6 hectares in the Southern Valleys on friable silty loam, ideal for underground plant activity, with gravel and clay base.

VINE: Rows planted north to south with a very gentle slope, 20+ year old vines.

HARVEST AND PRODUCTION: All hand-harvested, 2,000 bottles.

