



#### WINEMAKER

David Clouston

#### FARMING

Sustainable

#### VARIETALS

Sauvignon Blanc

#### FEATURES

Screw cap

#### ABV

13%

#### AVAILABLE SIZES (L)

0.750



# Clouston & Co.

## Sauvignon Blanc

NEW ZEALAND, MARLBOROUGH

 WHITE

### WINERY OVERVIEW

Clouston & Co., circa 1895, was Marlborough's general merchant, trading and importing wine, wool, and agricultural supplies. Generations later, the Clouston & Co. of today produces estate grown wines using New Zealand's distinctive soil, climate, and pure aquifers. These three ingredients create a unique terroir producing grapes which are expertly crafted together with a family tradition of wine, five generations in the making.

As a young man, David Clouston spent his summer holidays exploring the valleys and rivers of Marlborough with his friends. During his teenage years, David earned extra pocket money by helping on neighboring farms throughout the backdrops of the Awatere Valley and working for growers during vintage in the heart of the Wairau Valley. With some hard graft, and a cheeky glint in his eye, David soon gained the respect of local elders. Taking flight, David embarked on his own and after 22 vintages abroad in locations such as Chile and Corsica, he returned home to Marlborough to set up his own venture. David saw a chance to start a wine brand which could deliver great drinkability and offer growers long term contracts (that are both fair and offer a sustainable future for all). David works closely with select growers and is involved with the day to day viticultural decisions, as well as orchestrating the development of new vineyards in the most extreme micro climates of the Awatere and Wairau valleys.

### VINEYARD

Select sites throughout Marlborough - Brookby Hill, Awatere Valley, Wairau Valley

### TERROIR

Friable silt loams over alluvial gravels

### VITICULTURE

Sourced from top vineyards with restricted yields, located in the Awatere, Southern and Wairau Valleys of Marlborough. The vines range in age from 10 to 25 years.

### VINIFICATION

Fermented predominately in stainless steel tanks with a small portion in concrete egg tank and clay amphora. The wine was then aged on light yeast lees for six months.

### TASTING NOTES

This sauvignon blanc is a delight to the senses with its pale straw color and captivating aromas of feijoa, elderflower, guava, currant, and wet stone. The palate is indulged with a burst of juicy lime zest, while the mouthfeel is nothing short of elegant, refined, and focused.

