

<b>Name of Wine</b>	<b>2019 Southern Cross Marlborough Sauvignon Blanc</b>
<b>Blend of winetypes (if any)</b>	100% Sauvignon Blanc
<b>Soil Type</b>	Free draining River Terrace and sandy loam soils
<b>Trellis Type</b>	3 cane VSP
<b>Green Harvesting? When</b>	At verasion to even ripening
<b>Machine Picking vs. Handpicking</b>	Machine pick
<b>Bud Break. When?</b>	Mid September
<b>Which Vineyards used? Clones?</b>	All Estate owned, selected clones for soil type and climatic conditions, Mostly MS clone
<b>How did this vintage influence a particular varietal?</b>	
<b>Any other anecdotal info?</b>	
<b>Appellation:</b>	
<b>Varietal breakdown:</b>	Sauvignon Blanc
<b>Harvest Dates:</b>	Mid April 2019
<b>Brix at harvest:</b>	21-22
<b>Vinification:</b>	Stainless steel tank, cool ferments 12 deg c , select yeast strains X5 and EC118
<b>Maturation time in Oak Barrels:</b>	
<b>Type of barrels (US, French, etc)</b>	
<b>Barrel Producer:</b>	
<b>Toast of barrels, % new, used how old:</b>	
<b>Maloactic fermentation:</b>	No
<b>Stainless steel fermentation:</b>	Yes
<b>Whole cluster fermentation:</b>	No
<b>Other winemaking info:</b>	