

2019 MOHUA SAUVIGNON BLANC



MOHUA

THE STORY - Driven by one family's passion for great winemaking, Mohua Wines was founded in 2009 to create exceptional wines from some of New Zealand's highest quality regions. Our focus is on merging that vision with sustainable practices to craft wines that capture the essence of their environment, while improving the land that creates them.

THE MOHUA – A small colorful bird that can only be found in the pristine and majestic forests of New Zealand's South Island. Once abundant, they are now classified as an endangered species, surviving in only remote areas. Mohua Wines is committed to helping ensure these stunning choristers flourish and regain their rightful place among New Zealand's unique fauna.

THE REGION - Marlborough has rapidly developed an international reputation for producing premium Sauvignon Blanc. The region is situated in the north-eastern corner of New Zealand's South Island. Bounded by the Pacific Ocean to the east and towering mountain ranges in the hinterlands to the north and south, a broad alluvial plain stretches from the coastline, gradually rising into narrow valleys with favorable northerly aspects.

THE PROCESS - In the heart of Marlborough, we source our fruit from three sub-regions – the Lower Wairau, Southern Valleys and Central Wairau - selected for the distinct characters each location brings to the wine. Careful yield control then guarantees exceptional fruit from one of the world's finest Sauvignon Blanc regions.

THE LAND – The glacial carved Wairau Valley is typified by river silts over free draining gravels with lighter, stonier free draining soils in the upper valley relenting to deep rich silt top soils over river gravel in the lower valley on the east coast. The Southern Valleys which feed into the Wairau from the south generally exhibit higher levels of clay than the main Wairau Valley.

THE SEASON – Consistently warm and dry conditions were the feature of the 2019 growing season. Significantly warmer than average temperatures before Christmas provided wonderful growing conditions for establishing healthy canopies and contributed to optimal flowering conditions. The drier than average weather pattern prior to Christmas was followed by drought conditions through January and February which set the fruit up to produce intensity and concentration, and an exciting range of flavor profile.

STYLE – Aromas of passionfruit sorbet, lemon blossom and tomato leaf gracefully fuse with a luscious and zesty palate and an elegant, lingering, lime pith and sweet tropical fruit finish.



R/S	3.6 g / l
Alcohol	13.0%
pH	3.22
TA	6.98
Brix	20-22 brix
Clone	MS
Cellaring	1 – 2 years