

## Collectables Sauvignon Blanc, Walnut Block

Marlborough, SI, New Zealand



<b>Product code</b>	WBo2ZZWC
<b>Grapes</b>	Sauvignon Blanc
<b>Country</b>	NEW ZEALAND
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Walnut Block Winery
<b>Vintage</b>	2024



Organic



Vegan



Biodynamic



Vegetarian



WALNUT BLOCK  
WINES

### Producer

Founded in 2005, Walnut Block is the vision of brothers, Clyde and Nigel Sowman with Clyde in managing the overall project and Nigel responsible for the development of the estate's organically farmed vineyards. The first vines were planted in 1996 on the alluvial deposits of the renowned Wairau Valley in Marlborough where the combination of free draining soils, sunshine hours and temperate climate provide an excellent backdrop for the production of high quality, cool climate grapes that have both natural intense fruit flavours and refreshing acidity. For the whites, the Collectibles Sauvignon Blanc is fermented in stainless steel whilst the Nutcracker Sauvignon is made 70:30 tank and barrel and the Nutcracker Chardonnay is fermented and aged in 500 litre demi-muids. Open top fermenters are used for the reds with further ageing in French barriques, 9 months for the Collectibles and 12 months for the Nutcracker.

### Tasting Notes

Vibrant and powerful, yet restrained showing wonderful aromas of ripe gooseberry, citrus and honeydew melon. Some time ageing on the lees adds superb mouthfeel to this wine.

### Viticulture

First planted in 1996 the Walnut Block vineyards lie in the Wairau Valley in Marlborough. The soils are made up of alluvial deposits, from an ancient river bed that flowed between the mountainous borders of the valley, over a free-draining, stony subsoil. The region benefits from high sunshine hours and a temperate climate. The vines are densely planted and are trained on trellises. The farming is organic.

### Winemaking

Protectively handled in stainless steel. Certified Organic by BioGro New Zealand. Located in Marlborough's premium



Rapaura sub region our commitment to organics allow the vineyard's unique characters to be expressed due to less outside influences such as sprays and fertilizers. Depth of flavour and mouthfeel has improved as the vines become more self-sufficient and naturally balanced.