

Sauvignon Blanc, Tindall Vineyard

Marlborough, SI, New Zealand



Product code	WB10ZZWC
Grapes	Sauvignon Blanc
Country	New Zealand
ABV%	13
Case Size	6
Closure Style	Screw Cap
Producer	
Vintage	2024



Vegan



Vegetarian



Producer

Lynley Sowman (née Tindall) reckons we are long lost cousins and as she too has Viking roots we are bound to be related. From the same stable as Walnut Block, Tindall is a single vineyard project of 22 hectares situated in Rapaura, north west of Blenheim in the heart of Marlborough. The shallow, well-drained soils are primarily made up of a stony alluvium with some silty loam and clay. Given Clyde and Nigel Sowman's dedication to organic viticulture, the Tindall vineyard is farmed in the same manner. The wines are made under the guidance of the acclaimed winemaker, Dr. John Forrest are fermented in stainless steel tanks to emphasise the aromatics and purity of the Sauvignon Blanc grape.

Tasting Notes

A vibrant Sauvignon Blanc with powerful aromatic notes of fresh passion fruit and ripe lime over a herbaceous background. The palate is concentrated with exotic fruits and citrus flavours. Well integrated natural acidity leaves a crisp and lengthy finish.

Viticulture

Tindall is a single vineyard project of 22 hectares situated in Rapaura, north west of Blenheim in the heart of Marlborough. The shallow, well-drained soils are primarily made up of a stony alluvium with some silty loam and clay. The climate is temperate with warm summers and mild winters. The farming is organic and shoot and bunch thinning is done to ensure a well aerated canopy and even ripening during the growing season. Harvesting is done by hand.

Winemaking

Located in Marlborough's premium Rapaura sub-region, the soils provide ideal growing conditions for fruit-intense wines. With a stony, free-draining subsoil and younger alluvial silts

layered above, Rapaura encourages a unique style, with generous ripe-fruit flavours and pungent aromas.