

# Gravel and Loam

## Sauvignon Blanc

### ABV

13.50%

### Capsule

Screwcap

### Code

GRASAU

### Region and Country

Marlborough, New Zealand

### Grapes

Sauvignon Blanc

## Producer

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Founded in 2008 by native New Zealander Andrew Bailey, with head winemaker Nicky Parish at the helm of production.

## Climate, viticulture, winemaking

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Spread over two terraces, deep in the Wairu valley - the upper 33 hectares are certified BioGro organic whilst the remaining 37 hectares are conventionally farmed.

Each block is treated individually to ensure integrity of the vineyard and to retain the individual characters each site has to offer and to offer the best blending possibilities. The fruit is crushed, pressed and settled before being cool fermented in stainless steel using different yeasts to add complexity. The wines are blended and balanced shortly after completing fermentation and prepared for bottling.



## Tasting Notes

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Bright, lively gooseberry aromas alongside notes of fresh herbs and grassy tones. Vibrant passion fruit, citrus and peach characters with top notes of melon and kiwi. Well-structured zesty acidity with fantastic length and elegance.

## Good to know

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The estate is a Sustainable Winegrowing New Zealand (SWNZ) member, following best practices under the sustainability framework. During winter, sheep are given access to the vineyards for mowing, weed management and reducing the need for chemical intervention. The herd's biomass is also used to fertilise the land and all prunings are mulched and returned to soil.

Vegetarian and vegan friendly.