



## 2017 Hootenanny Marlborough Sauvignon Blanc

**Grape Variety:** 100% Sauvignon Blanc  
**Region:** Marlborough  
**Winemaker:** Rod McDonald with Corey Ryan  
**Closure:** Screwcap  
**Alcohol:** 13%



**Summary:** Scottish for a “good get-together”, Hootenanny was created by two men with a love of New Zealand’s southern island and a respect for its strong Scottish heritage to bring some colour and excitement to Marlborough Sauvignon Blanc. Hootenanny is a simple formula done well, sourced from established vineyards in the right areas and made specifically for Hootenanny in a elegant, fresh style that celebrates the world famous Marlborough style.

**Winemaking:** Sourced from lower-yielding vineyards on the hillside slopes for greater intensity and whole bunch pressed. Fermentation is in stainless steel tanks with minimal oxygen interaction to maximise fruit expression. Following fermentation the wine is aged in tank on lees for four months with malolactic fermentation avoided.

**2017 Vintage:** 2017 began slowly and easily with a mild to cool spring leading to expectations of lower than average yields. A mild summer with regular rain events was welcome after the previous drought vintages and everything looked good before late unseasonal rain delayed harvest right into the path of the after-effects of not one but two tropical cyclones that hit the north island. This led to a very compressed vintage with huge pressure to get the crop in. This effected later ripening varieties more and the bulk of the Sauvignon Blanc was harvested without issue – creating bright, vibrant and fresh wines.

**Tasting Note:** Pale in colour with striking green highlights. The nose is fresh but classically aromatic with unmistakably Marlborough aromas of gooseberry and freshly grown grass. The pallet is crisp and fresh with an initial punch of lime, citrus and passionfruit flavours carried to a long dry finish by a fine acid backbone.