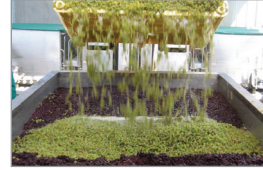


2018 INNOCENT BYSTANDER MARLBOROUGH SAUVIGNON BLANC



WINEMAKER: Joel Tilbrook
REGION: Marlborough, New Zealand
VARIETALS: Sauvignon Blanc
MATURATION: Stainless steel
ANALYSIS: 13.0 % alc/vol

VINTAGE: The harvest of 2018 was one of extremes. Spring was wet and cool with little to no frost, while summer saw some of the hottest temperatures on record. The expectations were for higher than average yields and a relatively early harvest. Then in February two tropical cyclones hit bringing with them significant rain. Harvesting had to be carefully managed but most fruit was able to dry out and ripen though yields were down.

WINEMAKING: The fruit was harvested and immediately transferred to the winery where it was chilled and pressed. A long and cool fermentation took place in stainless steel tanks. 25% of the blend was aged on lees for six weeks and continuously stirred with built in agitators to build texture and palate weight. The wine was lightly filtered before bottling.

TASTING NOTES: Intense and lifted aromas of guava, passionfruit, lemon juice and ruby grapefruit. The palate is surprisingly textural and shows ripe citrus and stone fruit flavors. A refreshing and lively line of natural acidity provides focus to the long and clean finish.

CRITICAL ACCLAIM: 88 pts Wine Spectator

ABOUT INNOCENT BYSTANDER: Innocent Bystander has forged a reputation for delivering some of the Yarra Valley's most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit and non-intervention winemaking techniques these wines reflect Victoria's cool climate, soil and topography. In 2014, experienced vigneron Phil Sexton extended this philosophy across the Tasman Sea to New Zealand adding two new cool climate regions - Central Otago and Marlborough - to Innocent Bystander's portfolio.



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