

2019 INNOCENT BYSTANDER MARLBOROUGH SAUVIGNON BLANC



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

VINTAGE: Many are saying that the 2019 harvest is looking like Marlborough's very finest. Warm and dry conditions prevailed throughout the growing season producing beautiful ripeness and near perfect sugar-acid balance.

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: Bright aromas of lime, lemon blossom and stonefruit with a refreshing mineral edge. The palate shows good texture and a cocktail of ripe citrus flavors supported by savory herbs. A lively line of natural acidity provides focus to the long and clean finish.

CRITICAL ACCLAIM: 90 pts Wine Spectator, 89 pts Wine Enthusiast

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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