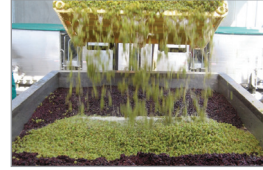


# 2021 INNOCENT BYSTANDER MARLBOROUGH SAUVIGNON BLANC



**WINEMAKER:** Joel Tilbrook  
**REGION:** Marlborough, New Zealand  
**VARIETALS:** Sauvignon Blanc  
**MATURATION:** Stainless steel  
**ANALYSIS:** 13.5% alc/vol | 7.3 g/L TA | 3.0 pH

**VINTAGE:** It was an early, dry season from the outset but frost and poor flowering weather shrunk yields. The resounding message is one of vastly reduced production, principally due to Marlborough's small harvest, which will put real pressure on supply.

**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 grapefruit, orange blossom and stonefruit with a refreshing mineral edge. The palate is medium-bodied with a showcase of ripe citrus flavors supported by savory herbs. A lively line of natural acidity provides focus to the long and clean finish.

**CRITICAL ACCLAIM:** Not yet rated.

**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.



**NEW ZEALAND**

