



## DEEP DOWN SAUVIGNON BLANC

certified organic

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Clive Dougall and Peter Lorimer established Deep Down in 2018: Clive, a pioneer of organics in New Zealand winemaking, runs the winemaking and Peter, a former sommelier, the business. The key to the domaine is transparency: as well as using certified organic grapes, they add as little as possible to the wine.

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### VINEYARD

- Site:** Murray's Vineyard in Marlborough's Wairau Valley.
- Soil:** Silty clay soils overtop of gravels.
- Vines:** Ten acres of vines planted in 1999. Machine harvested. Certified organic.
- Varieties:** Sauvignon Blanc.

### CELLAR

- Vinification & Aging:** Native ferments. 65% aged in stainless steel and 35% in neutral 500L *demi-muids* for four months, the majority moving through malolactic conversion. A bit of SO<sub>2</sub> added (less than 60 ppm).
- Profile:** Familiarly vibrant flavors of Marlborough Sauv Blanc, but with the volume turned down.
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