



**WHERE**  
NEW  
ZEALAND

**WHAT**  
WHITE

**WHEN**  
PALATE  
RESET

## CHURTON BEST END SAUVIGNON BLANC

You really only see the stars when you close your eyes.



**WINEMAKER** Sam Weaver

**REGION** Marlborough/Waihopai Slopes

**GRAPE VARIETY** Sauvignon Blanc

**SOIL** Dense clay and loess

**AGE OF VINES** Planted 2000

**PRODUCTION** 3,000 bottles



### CONCEPTUAL DOPPELGÄNGER

Whence floating in a sensory deprivation tank, the void allows for all senses to explode in a seeking orgy - even sight. For in the dark, one's vision becomes crystal clear and universe that we ultimately float in becomes small enough to comprehend if only for a brief moment. A nano-second of awareness can realign one's reality inordinately (see LSD, Timothy Leary, et al). Best End is an exploration of a microcosm, that explodes into a universe whence put under a microscope - let your palate be that microscope and Best End becomes your galaxy of endless possibilities.

### VITI/VINI

1.26 hectare block located on the western side of the vineyard. Organic and biodynamic certification. Extremely low yields (less than a quarter the normal Marlborough average or around 20-25hl/ha), which produce very small, concentrated berries. Hand-picked and gentle whole bunch pressing, 12 hours of settling and racked into French oak puncheons, 40% new. After a long, slow natural fermentation and clarification, lees aging for 12 months. Racked into tank and then allowed to rest another 4 months prior to bottling.

### PRODUCER

22.5 ha, southeast planting at 200m. 9 blocks named after cuts of meat. Sam and Mandy Weaver established Churton based on their passion and philosophy. Sam is a pioneering Englishman from

Church Pulverbatch (known locally as Churton) in Shropshire England- where agriculture dominates. Farming is in his roots, and his scientific aptitude comes from studying microbiology in London. He synchronized both brilliantly and it shows in the precision and character of his wines. Sam is a staunch advocate for biodynamic practices and is always striving to create active soils with a diversity of plants and microbes resulting in wines with a true expression of their organic origin. Sam and Mandy Weaver are an anomaly for Marlborough. Densely planted at around 500 vines per hectare on slopes, all hand-picked and with minimal irrigation and minimal intervention in the cellar. Their old vines are planted in a patchwork pattern and include Viognier and Petit Manseng, further evidence of their departure from the norm for the area.

