

Churton



MARLBOROUGH  
SAUVIGNON BLANC  
2014  
NEW ZEALAND WINE

WHERE  
NEW  
ZEALAND

WHAT  
WHITE

WHEN  
DAILY

## CHURTON SAUVIGNON BLANC

Eye opening expression causes remark  
by jealous friend.

Churton



**WINEMAKER** Sam Weaver

**REGION** Marlborough/Waihopai  
Slopes

**GRAPE VARIETY** Sauvignon  
Blanc

**SOIL** Loess over dense clay

**AGE OF VINES** Planted 2000

**PRODUCTION** 48,000 bottles



### CONCEPTUAL DOPPELGÄNGER

Much like straightening out your desktop or work area or studio, one more often than not, realizes this simple task makes all things easier and more pleasurable. The same simple satisfaction can be said for sharpening a pencil in one of those old school mechanical angled bevel gear driven crank sharpeners. I have one screwed to my desk. Compared to their electric counterparts, the mechanical

ones provide feedback and satisfaction, delivering the exact sharpening one was seeking. Sharpen your mind this way with Churton SB - also cranked out by hand, natch.

### VITI/VINI

Organic and biodynamic certification. Low yield (less than half the normal Marlborough average or around 45-50 hl/ha), hand-picked, gentle whole bunch pressing, 12-24 hours of settling so that the juice remains milky and full of "good bits". The blocks are fermented separately and the juice ferments and clarifies naturally and slowly in tank and about 12% French oak barrels. The parcels are blended after about 10 months aging on lees and bottled 11 months after harvest.

### 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.

communal brands



CLASSIC WINE FOR MODERN PEOPLE